



RECIPES of OWASIPPE



A Collection of
Favorite Recipes
from Owasippe
Scouters



A BOOK OF

FAVORITE

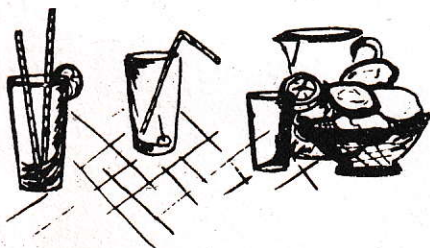
Recipes

Compiled by

THE FRIENDS OF OWASIPPE

Scouts, Scouters, Staff, Wives

of America's Premier Scout Camp





T H A N K S

Our special "thanks" to all who contributed to the production of this book. Special "thanks" goes to DONNA BLACK who collected the recipes and edited this book. "Thanks" to MARY BETH NIZIOL and HANNAH KASTAN who typed the recipes and to GLORIA BETHANCOURT and TOM MARRAZZO our printers.

TIME TABLE FOR MEAT COOKERY

Broiling

CUT	THICKNESS	WEIGHT RANGE	APPROXIMATE TOTAL TIME (MINUTES)		
			RAE	MEDIUM	WELL DONE
BEEF					
Rib Steak	1 inch	1-1½ lb.	8-10	12-14	18-20
Club Steak	1 inch	1-1½ lb.	8-10	12-14	18-20
Porterhouse	1 inch	1½-2 lbs.	10-12	14-16	20-25
	1½ inch	2½-3 lbs.	14-16	18-20	25-30
	2 inch	3-3½ lbs.	20-25	30-35	40-45
Sirloin	1 inch	2½-3½ lbs.	10-12	14-16	20-25
	1½ inch	3½-4½ lbs.	14-16	18-20	25-30
	2 inch	5-5½ lbs.	20-25	30-35	40-45
Ground Beef Patties	¾ inch	4 oz. each	8	12	15
Tenderloin	1 inch		8-10	12-14	18-20
LAMB					
Rib or Loin					
Chops (1 rib)	¾ inch	2-3 oz. each	—	—	14-15
Double Rib	1½ inch	4-5 oz. each	—	—	22-25
Lamb Shoulder					
Chops	¾ inch	3-4 oz. each	—	—	14-15
	1½ inch	5-6 oz. each	—	—	22-25
Lamb Patties	¾ inch	4 oz. each	—	—	14-15
HAM, BACON & SAUSAGE					
Ham Slices	½ inch	9-12 oz. each	—	—	10-12
	¾ inch	1-1¼ lb.	—	—	13-14
	1 inch	1¼-1¾ lbs.	—	—	18-20
Bacon					4-5
Pork Sausage Links		12-16 to the lb.	—	—	12-15
Broiling Chickens (drawn) halves		1-1½ lbs.	—	—	30-35

Stewing

CUT	WEIGHT RANGE	APPROXIMATE TIME
Beef—1-1½ inch cubes from neck, chuck, plate or heel of round	2 lbs.	2½-3 hours
Veal or Lamb 1-1½ inch cubes from shoulder or breast	2 lbs.	1½-2 hours
Chicken	3½-4 lbs.	2-2½ hours

Simmering in Water

CUT	WEIGHT RANGE	APPROXIMATE TIME
Fresh Beef Brisket or Plate	8 lbs.	4-5 hours total
Corned Beef Brisket half or whole	4-8 lbs.	4-6 hours total
Cross Cut Shanks of Beef	4 lbs.	3-4 hours total
Fresh or Smoked Beef Tongue	3-4 lbs.	3-4 hours total
Pork Hocks	¾ lbs.	3 hours total
Whole Ham	12-16 lbs.	18-20 min. per lb.
Ham Shanks	5-6 lbs.	25-30 min. per lb.
Smoked Pork Butt (boneless)	2-3 lbs.	40 min. per lb.
Picnic	7-8 lbs.	35-40 min. per lb.
Chicken	3½-4 lbs.	2-2½ hours total

TIME TABLE FOR MEAT COOKERY

Roasting

CUT	WEIGHT RANGE	COOKING TEMP.	INTERNAL MEAT TEMP.	APPROXIMATE TIME
BEEF				
Standing Ribs (3)	6-8 lbs.	325° F.		
Rare			140° F.	16-18 min. per lb.
Medium			160° F.	20-22 min. per lb.
Well Done			170° F.	25-30 min. per lb.
Rolls Rib	5-7 lbs.	325° F.		Add 10-12 min. per lb. to above time
Rump-boneless	5-7 lbs.	325° F.	170° F.	30 min. per lb.
VEAL				
Leg (center cut)	7-8 lbs.	325° F.	170° F.	25 min. per lb.
Loin	4½-5 lbs.	325° F.	170° F.	30-35 min. per lb.
Rack 4-6 ribs	2½-3 lbs.	325° F.	170° F.	30-35 min. per lb.
Shoulder-bone-in	6-7 lbs.	325° F.	170° F.	25 min. per lb.
Shoulder Boneless Roll	5-6 lbs.	325° F.	170° F.	35-40 min. per lb.
LAMB				
Leg	6-7 lbs.	325° F.	175-180° F.	30-35 min. per lb.
Shoulder Bone-in	5-7 lbs.	325° F.	175-180° F.	30-35 min. per lb.
Shoulder Boneless Roll	4-6 lbs.	325° F.	175-180° F.	40-45 min. per lb.
FRESH PORK				
Loin	4-5 lbs.	350° F.	185° F.	30-35 min. per lb.
Cushion Shoulder	4-6 lbs.	350° F.	185° F.	35-40 min. per lb.
Shoulder Boned & Rolled	4-6 lbs.	350° F.	185° F.	40-45 min. per lb.
Shoulder Butt	4-6 lbs.	350° F.	185° F.	45-50 min. per lb.
Fresh Ham	10-14 lbs.	350° F.	185° F.	30-35 min. per lb.
Spare Ribs (1 side)	1½-2½ lbs.	350° F.	185° F.	1-1½ hrs. total
SMOKED PORK				
Ham—whole	10-12 lbs.	325° F.	150-155° F.	18-20 min. per lb.
	14-16 lbs.	325° F.	150-155° F.	16-18 min. per lb.
Ham-half	6-8 lbs.	325° F.	150-155° F.	25-27 min. per lb.
Ham—2 inch slice	2½-3 lbs.	325° F.	170° F.	1½ hrs. total
Picnic	5-8 lbs.	325° F.	170° F.	33-35 min. per lb.
POULTRY				
Chickens				
stuffed weight	4-5 lbs.	325° F.	185° F.	35-40 min. per lb.
Chickens over 5 lbs.		325° F.	185° F.	20-25 min. per lb.
Turkeys				
stuffed weight	6-10 lbs.	325° F.	185° F.	20-25 min. per lb.
Turkey	10-16 lbs.	325° F.	185° F.	18-20 min. per lb.
Turkey	18-25 lb	325° F.	185° F.	15-18 min. per lb.
Geese—Same as turkey of similar weight.				
Duck—Same as heavy chicken of similar weight.				

Braising

CUT	WEIGHT RANGE	APPROXIMATE TIME
Beef Pot Roast, Chuck, Rump or Heel of Round	3-5 lbs.	Brown then simmer 3½-4 hours
Swiss Steak (round) 1 in. thick	2 lbs.	Brown then simmer 1½-2 hours
Flank Steak	1½-2 lbs.	Brown then simmer 1½ hours
Beef Short Ribs	2-2½ lbs.	Brown then simmer 2-2½ hours
Ox Tails	1-1½ lbs.	Brown then simmer 3-4 hours
Rolls Lamb Shoulder		
Pot Roast	3-5 lbs.	Brown then simmer 2-2½ hours
Lamb Shoulder Chops	4-5 oz. each	Brown then simmer 35-40 min.
Lamb Neck Slices	½ lb. each	Brown then simmer 1-1½ hours
Lamb Shanks	1 lb. each	Brown then simmer 1½ hours
Pork Rib or Loin Chops	4-5 oz. each (¾-1 inch)	Brown then simmer 35-40 min.
Pork Shoulder Steaks	5-6 oz. each	Brown then simmer 35-40 min.
Veal Rolled Shoulder		
Pot Roast	4-5½ lbs.	Brown then simmer 2-2½ hours
Cutlets or Round	2 lbs.	Brown then simmer 45-50 min.
Loin or Rib Chops	3-5 oz. each	Brown then simmer 45-50 min.

TIME TABLE FOR MEAT COOKERY

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LAMB					
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Double Rib	1½ inch	4-5 oz. each	—	—	22-25
Lamb Shoulder					
Chops	¾ inch	3-4 oz. each	—	—	14-15
	1½ inch	5-6 oz. each	—	—	22-25
Lamb Patties	¾ inch	4 oz. each	—	—	14-15
HAM, BACON & SAUSAGE					
Ham Slices	½ inch	9-12 oz. each	—	—	10-12
	¾ inch	1-1¼ lb.	—	—	13-14
	1 inch	1¼-1¾ lbs.	—	—	18-20
Bacon					4-5
Pork Sausage Links		12-16 to the lb.	—	—	12-15
Broiling Chickens (drawn) halves		1-1½ lbs.	—	—	30-35

Stewing

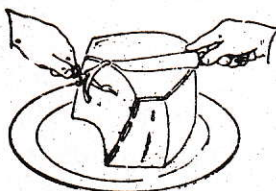
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Chicken	3½-4 lbs.	2-2½ hours

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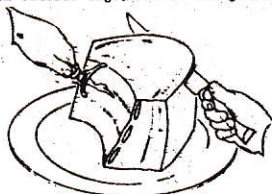
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Whole Ham	12-16 lbs.	18-20 min. per lb.
Ham Shanks	5-6 lbs.	25-30 min. per lb.
Smoked Pork Butt (boneless)	2-3 lbs.	40 min. per lb.
Picnic	7-8 lbs.	35-40 min. per lb.
Chicken	3½-4 lbs.	2-2½ hours total

HOW TO CARVE

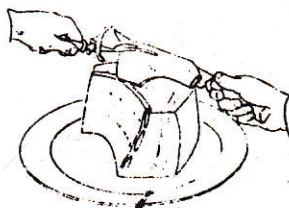
STANDING RIB ROAST



Have the butcher separate the backbone from the ribs when you buy the roast. The backbone can be removed in the kitchen after roasting. Insert the fork between two top ribs and slice from outside edge, across the grain.

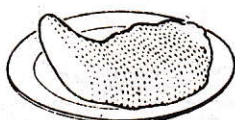


Make slices an eighth to three-eighths inch thick, cutting along rib with tip of knife to release each slice.



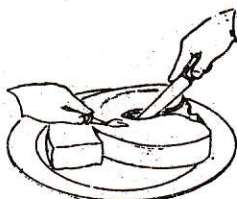
After each cut, lift the slice with the blade of the knife to the edge of the platter or to another plate.

BEEF TONGUE

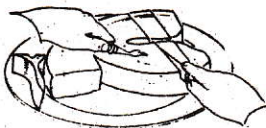


Make thin even slices after removing excess tissue and cartilage from the large end of tongue.

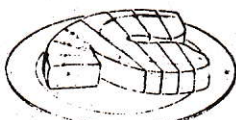
PORTERHOUSE STEAK



Remove bone and place at side of platter.

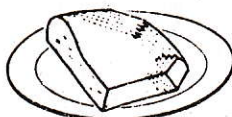


Always cut a steak with the grain.



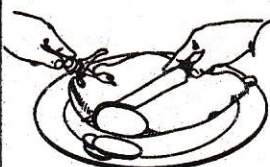
To protect the cutting edge of the knife, a board cut to fit the platter is an excellent aid in serving steak.

BEEF BRISKET

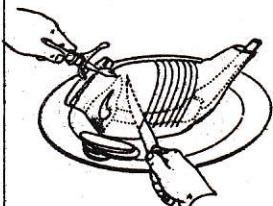


Have round side away from you, when Place round edge on platter as shown. Trim off excess fat and slice in rotation from each of the three sides.

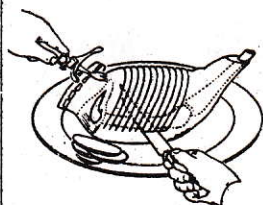
ROAST LEG OF LAMB



Place the shank end at the carver's right. Remove slices lengthwise.

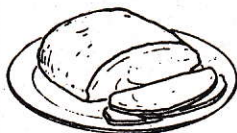


Turn the roast so it rests on the surface just cut. The shank bone now points up from the platter. Insert fork in the left of the roast, and cut slices to the bone.



With the fork still in place, run the knife along the bone, releasing all the slices.

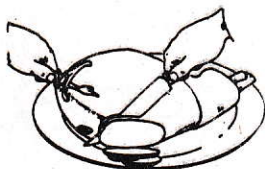
CUSHION LAMB SHOULDER



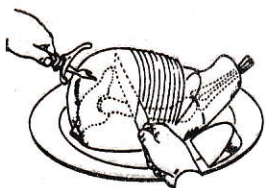
Slice thin as shown.

HOW TO-CARVE

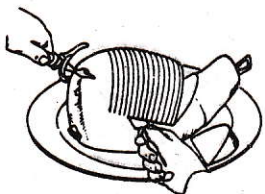
BAKED WHOLE HAM



The ham is placed on platter with the shank end to the carver's right. Insert fork as shown and remove several slices from the thin side.

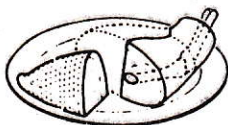


Turn the ham so it rests on the surface just cut. Hold firmly with fork and cut thin slices down to the bone.



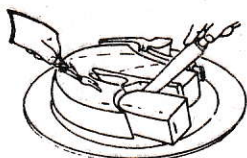
Remove slices by cutting along the bone at right angles to the slices.

HALF HAM

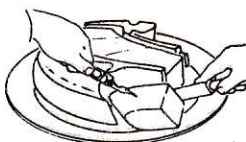


Cut into three sections and turn each section on its side for cutting against the grain. Remove the bone from the end section before slicing.

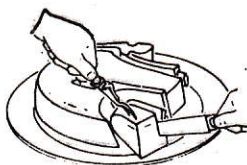
BLADE POT ROAST



Separate a section of the meat by running the knife between two muscles, then close to the bone.

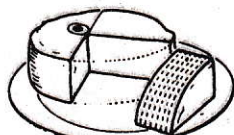


Turn the section so the grain is parallel with the platter. Cut across grain.



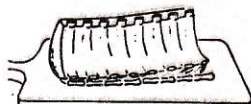
Cut slices from one-fourth to three-eighths inch thick. Separate remaining sections and carve across the grain.

HAM SLICE

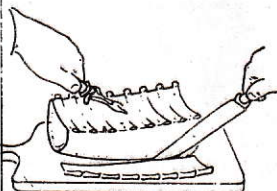


Divide the cushion and shank sections. Slice cushion section across the grain beginning at the large end.

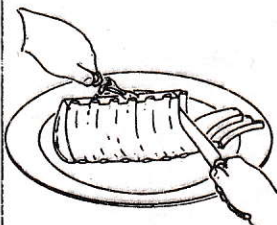
PORK LOIN ROAST



Have butcher saw across the ribs to loosen backbone from the ribs. Backbone becomes loosened during cooking.

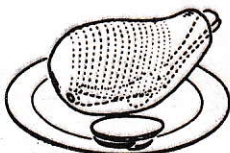


Remove the backbone from the ribs by cutting between it and the rib ends.



Roast is placed so rib side faces the carver. Cut close against both sides of each rib. You alternately make one slice with a bone, and one without.

PICNIC SHOULDER



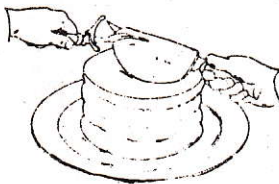
Slice from the small side until the shoulder can rest on this surface. Then make parallel slices releasing the bone.

HOW TO CARVE

ROLLED RIB ROAST

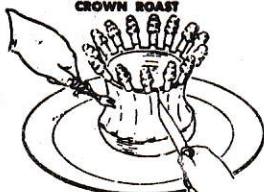


The roast is placed with the larger cut surface down. Push fork firmly into left side of roast, an inch or two from the top. Slice across the grain.

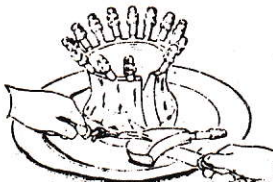


Remove each cord as you come to it. Cut it with the tip of blade, loosen it with fork and allow it to drop to the platter.

CROWN ROAST

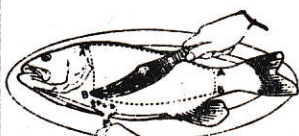


Remove any garnish to side of platter. Slice down between the ribs.

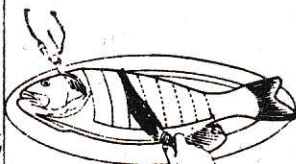


Allow one rib to each slice. Lift the slice on the knife blade, using the fork to steady it.

LARGE FISH

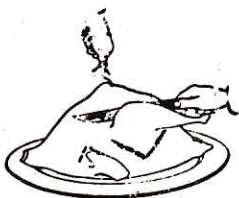


Use silver knife instead of steel. Cut out section A to A, B to B, and then A to B.



Then cut individual slices 1 to 1 1/2 inches thick.

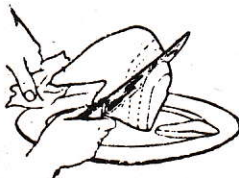
ROAST CHICKEN AND TURKEY



1. With turkey's legs to your right, remove the leg and thigh and place them upon a separate platter.



2. Sever the leg and thigh by cutting through the joint.



3. Remove the wing and cut into two pieces. Carve the leg and thigh in lengthwise slices.



4. Carve the breast in thin slices, cutting at an angle. Slice across the grain.

MAXIMUM STORAGE TIME FOR FROZEN MEATS

Product

Recommended Maximum Storage Time
at 0°F. or lower

Beef	6-8 months
Fresh Pork and Veal	3-4 months
Lamb	6-7 months
Ground Beef	3-4 months
Variety Meats (Liver, Heart, Tongue, etc.)	3-4 months
Smoked Hams, Picnics and Slab Bacon (Whole, Halves or Quarters)	Not to exceed 60 days
Other Cured and Smoked Meats	Not to exceed 60 days
Sliced Bacon	Not recommended for freezing
Bologna, Frankfurters or Wieners	Not recommended for freezing
Fresh Pork Sausage	Not recommended for freezing
Poultry	
Giblets	4 months
Chicken	5-12 months
Turkey	6-12 months



HOW TO WRAP MEAT FOR FREEZING

● For short periods in the freezer (no longer than one to two weeks), prepackaged self-service meats may be frozen in the original store package (film and board or tray). Make sure, though, that there are no breaks in the package.

● For longer periods in the freezer, use special freezer wrapping materials. Either of the following methods of wrapping is recommended:

A single moisture-vapor-proof sheet or bag which may be tied, taped, heat-sealed, or folded. This single sheet should be strong enough to resist puncturing and tearing.

Or a double wrap consisting of:

- An inner wrap of moisture-vapor-proof paper, cellophane, polyfilm, aluminum foil, or other special freezer storage types of packaging materials available on the market. (Ordinary waxed paper is not moisture-vapor-proof and therefore is not satisfactory.)*
- An outer wrap of special packaging material or heavy wrapping paper. If an outer wrap of high heat insulating value is used (several thicknesses of wrapping paper, for example), the meat should be inner wrapped and frozen before the outer wrap is applied.*

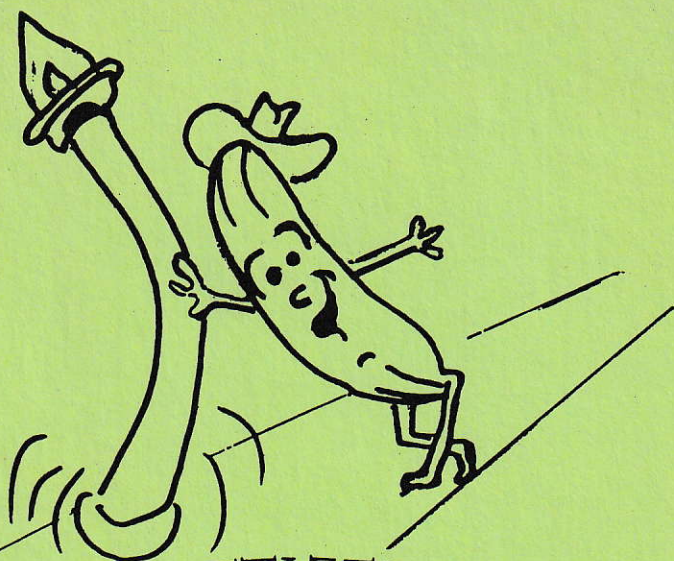
● Meats wrapped in ordinary market paper should be unwrapped and then rewrapped for freezing as outlined here.

● A satisfactory method of making a package for freezing is as follows:

1. Use enough paper so the edges may be folded down at least three times.
2. Place the meat in the center of the paper.
3. Separate individual servings (such as steaks, chops, or ground meat patties) with sheets of freezer paper so they will come apart easily before cooking.
4. Bring two edges of paper together above the meat and fold down in 1/2-inch to 1-inch folds until the paper is tight against the meat.
5. Press the wrap closely to the meat to force out air.
6. Seal edges carefully with freezer tape, or fold over ends at least twice and tie securely.

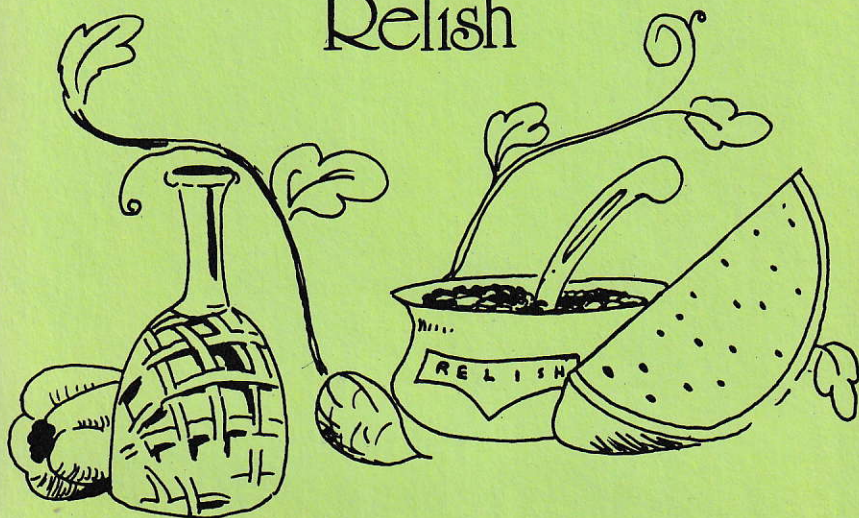
● Mark each frozen meat package to show contents, number of servings and date of freezing.





APPETIZERS

Pickles & Relish



SUPER DUPER DRESSING —Cindy Herner

- | | |
|--|---------------------------------|
| 1 pkg. Good Seasons Italian Dressing Mix | 1 Tbsp. Cider vinegar |
| 2 Tbsp. water | $\frac{1}{4}$ tsp. thyme leaves |
| 2 Dashes cayenne pepper | 1 C. Kraft Mayonnaise |

Dissolve dressing mix in the vinegar and water. Add remaining ingredients blend thoroughly, cover and refrigerate.

Use this dressing on a combination of salad greens, sliced cucumbers, sliced scallions and bite size pieces of white Melba toast.

VEGETABLE DIP —Kathy Rogers

- | | |
|----------------------|----------------------|
| 1 C. Mayonnaise | 2 Tbsp. Chili sauce |
| 1 Tbsp. grated onion | 1 tsp. Vinegar |
| Salt & Pepper—dash | Curry & Thyme - dash |

Blend well and refrigerate for several hours. Use as a dip with fresh vegetables.

FRESH FRUIT DIP —Barbara Carlson

2 10 oz. pkg. frozen raspberries thawed & drained or $\frac{1}{2}$ pt. fresh berries and 2 Tbsp. sugar . Blend in blender and put through sieve.

8 oz. cream cheese. Beat with mixer until smooth. Gradually add pulp.

Refrigerate 1 hour.

Serve with slices of apples, bananas, pears, etc.

BLENDER SALAD DRESSING —Barbara Carlson

- | | |
|----------------------------|------------------------|
| $\frac{1}{2}$ C. Ketchup | 1 Tbsp. Worcestershire |
| $\frac{1}{2}$ C. Salad oil | $\frac{1}{2}$ C. Sugar |
| $\frac{1}{4}$ C. Vinegar | 1 tsp. Salt |
| 1 Med. Onion . sliced | |

Blend all ingredients in blender. Spoon on salad of your choice.



MAKE AHEAD TOSSED SALAD - Evelyn Wenzel

6 C. torn lettuce or mixture of lettuce, endive, and romaine	1 C. Swiss cheese, grated
1 medium red or white onion, chopped	1 C. mayonnaise
1 box frozen peas, thawed	½ lb. bacon, cut up, fried, and drained

Layer in large bowl in order of ingredients. Sprinkle lightly with parmesan cheese. Chill 2 or 3 hours or overnight. When ready to serve, toss thoroughly. A meal in itself. Serves 6-8.

FRUIT SALAD - Lois Reidenga

1 pkg. instant vanilla pudding	1 large fruit cocktail
1 pkg. instant lemon pudding	1 large mandarin oranges
1 large can crushed pineapple with juice	1 large Cool Whip

Mix first three items. Pudding is used dry. Add rest of ingredients. Let set overnight.

ANTIPASTO SALAD - Philip Pignataro

4 slices cooked ham, diced	3 tsp. grated Parmesan cheese
4 slices Swiss cheese, diced	2 Tblsp. oil
6 slices Roast Beef, diced	1 Tblsp. wine vinegar
¼ lb. sausage, cooked, diced	1 tomato, cut into wedges
1 head lettuce, broken into chunks	salt, pepper, oregano, and minced garlic to taste

Combine ham, Swiss cheese, roast beef, sausage and lettuce chunks in a salad bowl. Sprinkle on salt, pepper, oregano, garlic and Parmesan cheese. Put oil and vinegar into a small jar and shake well. Drizzle over salad and toss. Garnish with tomato wedges.

WATERMELON AND ONION SALAD - Served at 12'th Australian Jamboree

watermelon	pineapple (fresh or canned)
onions (small)	sugar
orange (fresh)	vinegar

Cut watermelon into bite size pieces. Add thinly sliced onion and slices of orange and pineapple pieces. Sprinkle with sugar and vinegar. Very refreshing.

EGGPLANT SALAD - Ari Sand

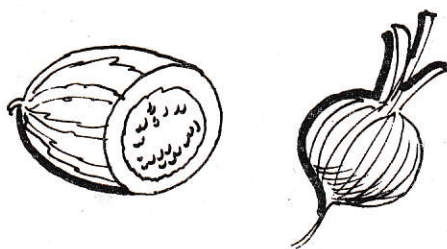
1 medium eggplant	lemon to taste
1 hardcooked egg	garlic to taste
salt to taste	vinegar to taste
white pepper to taste	2 tsp. mayonnaise or olive oil

The eggplant is either roasted on an open fire, or on the kitchen range, turning frequently, or baked in the oven in a baking pan at 400°. Bake until it becomes soft inside to test of the fork. When it is cool, peel and mash, adding hard cooked eggs and according to taste, salt, white pepper, lemon, garlic, a little vinegar, and about two teaspoons of mayonnaise. Instead of mayonnaise, you may use olive oil.

GERMAN POTATOE SALAD - Mrs. Lucille Andrich

5-6 medium sized red potatoes	$\frac{1}{4}$ C. vinegar
5-6 strips of bacon, cut fine	3 Tblsp. sugar
1 medium sized onion, diced	3 Tblsp. water
	1 tsp. salt
	dash of pepper

Cook potatoes in their skins and cut into bite-sized pieces. Remove skins by running cold water over them. Skins will slip off easily. Fry bacon until done, but not crisp. Add onion and cook till transparent. Add rest of ingredients to bacon-onion mixture, and bring to boil. Let simmer a few minutes. Add potatoes and heat through on low heat. If bigger portions are desired, double or triple the recipe. Serve warm. Leftovers can be reheated.



LICKEN GOOD SALAD - Doris Castillo

1 pkg. lemon jello	½ C. maraschino cherries, drained
1 C. boiling water	and chopped
1 pkg. Dream Whip	½ C. chopped nuts
1 large pkg. cream cheese	½ C. crushed pineapple, drained

Mix jello with boiling water and put in refrigerator till set or congealed. Mix Dream Whip as the package says and add the cream cheese. Add to the jello mixture. Add the cherries, nuts, and pineapple. Pour into jello mold and chill over night.

CRANBERRY - RASPBERRY MOLD - Madeline Roberts

6 C. boiling water	4 C. dairy sour cream
18 oz. raspberry gelatin	2 lbs. whole cranberry sauce

Pour boiling water over gelatin in bowl, stirring until dissolved. Chill until very thick, but not set. With rotary beater, beat in sour cream and cranberry sauce. Divide mixture between 2 baking pans 13 x 9 x 2. Chill until firm. 24 to 30 servings.

JELLO MOLD - Mrs. Kantorski

2 pkg. strawberry jello	1 small can crushed pineapple
1½ C. boiling water	2 mashed bananas
2 pkg. frozen strawberries	2 small cartons sour cream

Mix jello and water, then put frozen strawberries in and when thawed, add pineapple and bananas. Put half into pan and chill. Put sour cream into other half. and chill.

MEAT BALLS - Dorie Norman

2½ lbs. hamburger
onion
salt
pepper

bread crumbs
2 eggs
1 jar chili sauce
1 jar current jelly

Mix hamburger, onion, salt, pepper, bread crumbs, and eggs. Make meat balls and brown under broiler. Put in casserole dish. pour chili sauce and jelly over meat balls. Bake in 350° oven for 1 hour.

COLD SOUR CHERRY SOUP - Ella Goldschmitt

4 C. sour cherries with juice
3½ C. water
1 pt. red wine
2 oz. lemon juice
½ C. sugar

3 whole cloves
small piece of cinnamon stick
2 tsp. cornstarch
12 lemon slices, thin

Reserve 12 cherries for garnish. Reserve 2 oz. of water. Place balance of cherries, water, wine, lemon juice, and spices in a suitable pot; bring to a boil. Reduce heat and simmer briefly. Mix cornstarch with 2 oz. of water. Add to simmering soup, stirring well. The soup should be of thin consistency, but the cornstarch will aid in achieving a fine sheen. Strain through cheesecloth, removing cloves and cinnamon stick. Adjust seasoning. Chill well. Serve in chilled cups with cherry and lemon slice garnish. An old German recipe. 10 - 12 servings.

FRUIT DIP - Ellen Schlichting

(2) 10 oz. pkgs. frozen raspberries or ½ pt. fresh berries and 2 Tblsp. sugar

8 oz. cream cheese
slices of fresh fruit

Blend raspberries in blender, then put through sieve. Beat cream cheese with electric mixer til smooth. Gradually add pulp. Refrigerate at least 1 hour. Serve with slices of fresh fruit - apples, bananas, pineapple, etc.

BLUE CHEESE SALAD DRESSING - Syl Dorneker

½ C. Mayonnaise
¼ C. sour cream
3 Tblsp. milk

2 Tblsp. lemon juice
¼ lb. or 2/3 C. crumbled Blue
Cheese

Combine well and enjoy your salad!

BEAN SALAD - Liz Dopke

1 can each: yellow wax,
green, and kidney beans
1 small green pepper, sliced
½ C. red onion rings
½ C. salad oil
2/3 C. wine vinegar

1 tsp. salt
1 tsp. pepper
½ C. sugar
dash Worcestershire sauce
split of garlic or garlic
salt to taste

Prepare the night before for the best flavor. Remove garlic
split to serve.



CRAB MEAT CANAPES - Donna Black

9 slices white bread	1 tsp. each: grated onion,
1 can (7½ oz) crab meat flaked	curry powder
1 C. each: mayonnaise, grated	½ tsp. salt
cheddar cheese	stuffed olives, sliced
1 tbsp. lemon juice	

Remove crust from bread; cut each slice into 4 strips, triangles or squares. Toast one side. Mix crab meat, mayonnaise, cheddar cheese, lemon juice, onion, curry powder, and salt. Spread on untoasted side. Broil until delicately browned and bubbly. Top each canape with olive slice. Makes 36 appetizers.

CLAM DIP - Liz Dopke

9 oz. can minced clams	dash pepper
1 cup dairy sour cream	few drops hot pepper sauce
2 tsp. lemon juice	2 Tbsp. chopped parsley
½ tsp. salt	

Drain clams, save ¼ cup liquid. Put clams and liquid in blender; blend till pureed. Mix clams, sour cream, lemon juice, and seasonings, blending well. Makes 1½ cups.

CHERRY TOMATO APPETIZER - Liz Dopke

bowl of cherry tomatoes	bowl of Bon Appetit or Beau
bowl of gin	Monde seasoning.

With toothpick, dip tomato in gin, roll in seasoning, and take whole tomato in mouth for delicious surprise.

MUSHROOM TARTS

Mary Meade

TARTS:

2/3 C. butter
2 1/2 C. Sifted flour
1/2 Tsp. salt
1/2 C. Sour cream
1 egg, slightly beaten

FILLING:

1/2 lb. finely chopped mushrooms
2 Tbsp. minced green onion
1/4 C. each: butter, flour
1/2 Tsp. salt
1 C. whipping cream

Cut butter into mixture of sifted flour and salt as for pie crust. Add sour cream and egg. Cut through mixture with pastry blender to mix thoroughly. Press pastry into ball. Press about 1 teaspoon of dough into bottom and up sides of tiny muffin cups, 1 1/4 inches in diameter, using fingers or back of teaspoon. Bake at 400 degrees F 12 to 15 minutes, or until golden. For filling: Saute mushrooms and green onion in butter. Blend in flour and salt. Add cream. Cook, stirring constantly, until thickened and smooth. Fill pastry shells with mushroom mixture, garnish and serve. Filled pastry shells can be frozen. To thaw and heat, allow 12 minutes at 400 degrees. Makes 48 appetizers

OVEN BAKED CHICKEN FOR HOR DE VOURS - Elsie Adam

6 Chicken Breasts, boned
and cut in bite size pieces
Garlic Salt

4 C. Potato Chip Crumbs
1/4 lb. melted margarine

Sprinkle garlic salt in margarine. Dip chicken in margarine then in potato chip crumbs. Place on cookie sheets. Bake in 350 F oven about 35 or 40 minutes

BEER-CHEESE SOUP A LA CAMP PRE

3 green peppers
3 carrots
3 celery stalks
1 onion
4 Tblsp. butter
1 1/2 C. flour

4 qt. warmed milk
1 qt. chicken broth
3 C. american cheese
2 C. cheddar cheese
6 oz. dark beer or ale

Dice and saute vegetables; set aside. Make roux of butter and flour. Blend milk into roux. Stir in chicken broth; heat. Add cheese; stir until melted and well blended. Stir in vegetables. Finish with beer or ale. Yield 1 1/2 gallons.

SWEET 'N' SOUR MEATBALLS - Cynthia Eppley

¾ C. dry bread crumbs	1 green pepper, sliced in wedges
1 tsp. instant minced onion	small can pineapple chunks
1 tsp. salt	1¼ C. liquid (juice from pineapple and water)
dash of pepper	¾ C. vinegar
¾ C. water	¾ C. brown sugar
1 lb. ground beef	2 Tblsp. soy sauce
1 egg	
1 C. minced celery	

Mix bread crumbs, minced onion, salt, pepper, water, ground beef, and egg. Shape into 16 or more meatballs. Brown slowly in a little oil and remove. Cook celery and green pepper for 5 minutes in oil. Mix pineapple, liquid, vinegar, brown sugar, and soy - sauce in pan with oil. Add paste of cornstarch and water and cook for 5 minutes. Add vegetables and meatballs and pineapple chunks. Serve over rice.

SAVORY HOT DOG BITS - Doris Coussens

1 pkg. Ball Park Franks, cut in bite size pieces	¾ C. bourbon
¾ C. catsup	¾ C. brown sugar
	1 tblsp. chopped onion

Put all ingredients in top of double boiler and cover. Simmer 1 hour. Serve in chafing dish or fondue pot.

GARLIC BREAD - George Sparks

1 loaf French bread	salt
1/8 lb. butter	pepper
1 small can tomato sauce	sugar
garlic powder	red cooking wine
oregano	

*Spaghetti sauce - Heat the tomato sauce in a pan over a low fire. Add oregano, garlic powder, salt, pepper, sugar, and wine to taste and allow the sauce to simmer slowly for at least one half hour.

Slice French bread lengthwise. Melt butter and spread evenly over both slices. Sprinkle garlic powder over slices and spread spaghetti sauce evenly and lightly over the bread. Put the 2 halves of bread together and place it on a cookie sheet in a 350° oven for approximately 15 minutes or until heated through.

CRABMEAT DIP - Donna Black

1 10 oz. can crabmeat	lemon juice to taste
8 oz. cream cheese	paprika
1 C. mayonaisse	slivered almonds
Worcestershire to taste	

Mix first five ingredients together in baking dish. Sprinkle with paprika and slivered almonds. Bake in 350° oven until thoroughly heated. Serve with crackers while hot.

WAIKIKI MEATBALLS - Madeline Roberts

1½ lbs. ground beef	2 Tbsp. cornstarch
2/3 C. cracker crumbs	1 can (13½ oz.) pineapple tidbits, drained (reserve syrup)
½ C. minced onion	½ C. brown sugar (packed)
1 egg	½ C. vinegar
1½ tsp. salt	1 Tbsp. soy sauce
¼ tsp. ginger	½ C. chopped green pepper
¼ C. milk	
1 Tbsp. shortening	

Mix thoroughly beef, crumbs, onion, egg, salt, ginger, and milk. Shape mixture by rounded tablespoonfuls into balls. Melt shortening in large skillet. Brown and cook meatballs. Remove meatballs (keep warm). Pour fat from skillet. Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar, and soy sauce until smooth. Pour into skillet. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Add meatballs, pineapple tidbits, and green pepper. Heat through. Six servings.

PIZZA BREAD - George S. Sparks

1 loaf French bread	¼ stick of butter
½ lb. mozzarella cheese, shredded	oregano
1 small can pizza sauce	garlic powder

Slice bread lengthwise. Melt butter and spread evenly over both slices. Spread pizza sauce over both slices and sprinkle with garlic powder to taste. Cover generously with the cheese and sprinkle oregano on top. Bake on a cookie sheet at 375° for approximately 20 minutes or until cheese has melted.

NEW ENGLAND CORN CHOWDER - Jim Singerling

4 oz. salt pork	1 pt. cream style corn (canned)
½ lb. onions, diced small	1 pt. raw potatoes, diced small
2 oz. flour	1 pt. milk, hot
1 qt. chicken stock	½ pt. light cream, hot

Chip or grind salt pork. Render and strain fat into soup pot. Discard rendered scraps. Add onions and saute until tender. Add flour, mixing well. Cook without browning three to four minutes. Add chicken stock slowly, stirring until smooth. Add corn. Cook potatoes separately, drain, and add to chowder. Add hot milk and cream and season to taste with salt and white pepper.

BAKED OYSTERS BARBADOES - Mills Hyatt

6 oysters, on ½ shell	1 clove garlic
1 C. brown sauce	1 small onion, diced
¼ bell pepper, diced	pepper corns, fresh ground as needed
¼ tomato, diced	Hollandaise sauce as needed

Pepper sauce. Saute bell pepper, tomato, garlic and onion in butter. Combine brown and pepper sauce. Meanwhile place oysters on baking pan and bake in oven until edges begin to curl. Remove oysters and pour sauce over each oyster. Top with Hollandaise Sauce. Return to oven until Hollandaise begins to brown.

BLENDER CHEDDAR-BEER DIP - Ellen Schlichting

8 oz. cream cheese	½ lb. sharp Cheddar, cubed
¼ C. milk	1 clove garlic, cut up
¼ C. beer	3 med. dill pickles, cut up

Put cream cheese and milk in blender. Cover and beat at hi speed for 10 seconds. Add Cheddar and garlic. Cover and blend till smooth. Add pickles. Cover and blend 3 seconds. Pour into serving bowl; chill. Serve with potato or corn chips or pretzels. Makes 3 cups.

ORIENTAL DIP - Donna Black

Good with raw mushrooms and raw cauliflower.

Combine:

- ½ Cup finely chopped green onions
- ½ tsp. fresh coriander
- ½ Cup chopped parsley
- 2 Tbl. chopped fresh ginger
- 1 Tbl. soy sauce
- 2 Tbl. canned chopped water chestnuts
- 1 Cup sour cream
- 2 Tbl. mayonnaise

CURRY PICKLES - Terri Horvath

24 medium cucumbers

Soak in salted water 5 hours. Drain and rinse.

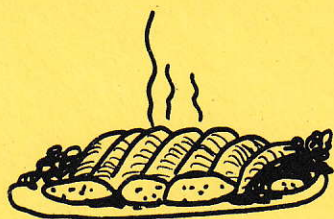
Slice thin

Mix

- 1 tsp. curry powder
- 2 Cups cider vinegar
- 2½ Cups sugar
- ½ Cup mustard seed
- 1 Tbsp. celery seed

Heat to boil. Pour over sliced cucumbers. Bring to boil. Pack in sterilized Mason jars and seal.





MAIN DISHES

*meat
sea food
poultry*



LAMB STEW - Annie Hercek

2 lbs. lamb for stew, cut
in 1" cubes
2 Tblsp. oil or drippings
1½ tsp. salt
1 tsp. paprika
¼ tsp. each thyme, garlic
powder
1/8 tsp. pepper

1 pkg. (10 oz.) frozen peas and
pearl onions in butter sauce,
defrosted
1 Tblsp. flour
½ tsp. mint flakes
cooked noodles
snipped parsley

Brown meat in oil in large skillet. Pour off drippings. Sprinkle with seasonings. Add 1 cup hot water, cover tightly and cook slowly 1 hour 10 minutes. Add peas and onions. Cover tightly and cook 15 minutes. Blend flour with 2 tablespoons water; stir into meat mixture; sprinkle with mint flakes. Cook, stirring, until thickened; then cover and cook 2 minutes. Stir parsley into hot noodles and serve with stew.



STUFFED BUFFALO ROAST ALA VILLA PHILMONT - Joe Davis

3 lb. buffalo round
pinch thyme
4 Tblsp. finely chopped
shallots
1 Tblsp. finely chopped
garlic
1 bunch parsley, finely
chopped

¼ lb. ground buffalo meat
½ loaf stale French bread
4 Tblsp. cooking oil
2 eggs
1 small, white onion, finely
chopped
salt & pepper to taste

Saute in skillet: oil, shallots, garlic, parsley, and white onion. When halfway cooked, add ground buffalo meat. Cook until meat is done. Break bread into colander, wet and knead. Put cooked buffalo meat and seasonings in large pan. Mix with wet bread, then add raw eggs to bind. Use meal moul to pat out buffalo round into a rectangle, ¼" thick. Salt and pepper. Spread buffalo dressing evenly over meat. Roll like jelly roll and tie with string. Saute in skillet until brown. Put in baking pan and roast 350° oven for 30 to 40 minutes. Serve with red cabbage and raw fried potatoes to complement the meat. A hearty dry red domestic wine such as a California Z in fondel adds to the enjoyment of this meal. In the Chicago area, buffalo meat is available at National Food Stores.

PORK CHOPS SUPREME - Susan M. Sparks

4 to 6 center cut pork chops 1 can cream of mushroom soup
1" or thicker Red cooking wine
salt & pepper to taste

Brown pork chops in skillet. Pour soup in casserole dish just enough to coat bottom. Add pork chops and remaining soup. Add red cooking wine - just enough for flavor. Bake covered at 350° for at least 1 hour.

ED'S ORIGINAL PORK CHOPS - Ed Black

6 pork chops ($\frac{1}{2}$ - $\frac{3}{4}$ lb. each)	Red Sauce
<u>Marinating Sauce</u>	$\frac{1}{2}$ C. water
1 pt. soy sauce	14 oz. ketchup
1 C. water	12 oz. chili sauce
$\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ C. brown sugar
1 Tblsp. dark molasses	1 Tblsp. dry mustard
1 Tblsp. salt	

Mix marinating sauce ingredients together and bring to a boil. Let cool. Put chops in a pan with bone side up. Pour the sauce over the pork chops and let stand overnight in refrigerator. Next day, take pork chops out of sauce, place in baking pan and cover tightly with foil. Put in 375° oven and bake until tender (about 2 hours). While chops are baking, combine all red sauce ingredients in heavy sauce pan or double boiler, first diluting dry mustard, sugar, and water together to insure an absence of lumps. Bring all ingredients to a slight boil, then hold for use. After chops are tender, remove from oven and dip in the red sauce. Take chops after dipping and place in baking pan. Bake in 350° oven for 30 minutes or until lightly glazed. For an extra flavor and that special "company" flair, finished chops can be placed on a charcoal grill and cooked high as possible from grill for no more than 10 minutes.

OVERNIGHT COUNTRY BAKED HAM - as told to Ed Black

1 salt cured, hickory smoked country ham	Crusty Glaze whole cloves
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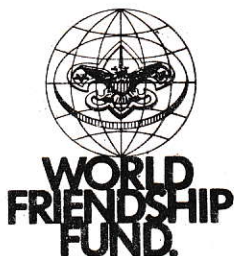
Soak ham overnight or longer in cold water to cover. Scrub well with brush. Put in roasting pan. Add 5 cups water to pan; cover tightly. Put in cold oven. Heat oven to 500 degrees; bake 10 minutes. Turn off heat, do not open oven door and let stand 3 hours. Repeat heating to 500 degrees and baking 10 minutes. Turn off heat; leave overnight WITHOUT OPENING OVEN DOOR. Next day remove ham; skin and trim fat to thickness you prefer. Score fat and glaze as desired.

For crusty glaze: Blend $1\frac{1}{2}$ cups lightly packed brown sugar and $\frac{1}{4}$ cup dry mustard. Pat into ham to cover lightly. Insert whole cloves, if desired. Put on rack in shallow roasting pan; bake at 350 degrees for 30 minutes, or until lightly browned. Cool thoroughly. Refrigerate until needed. Carve into thin slices.

WEST INDIAN PEPPER POT - Nancy Maruyama

1 bouquet garni of following tied in cheesecloth:	1 lb. veal shanks
1 bay leaf	1 lb. tripe
¼ tsp. marjoram	2 qts. canned chicken broth
¼ tsp. allspice	½ C. diced carrots
¼ tsp. savory	½ C. diced onions
¼ tsp. basil	½ C. diced potatoes
¼ tsp. leaf thyme	3 Tblsp. flour
¼ tsp. peppercorns	½ C. milk

Put veal shanks and tripe in large pot and cover with chicken broth. Heat to simmer. Add bouquet garni. Cover and simmer 2 hours. Remove bouquet garni; discard. Remove shanks and tripe; dice meat. Discard shank bones. Strain broth and return to pot. Add diced meat, carrots and onions. Cover and simmer 20 minutes. Add potatoes, cover and simmer 15 minutes. Blend flour and milk. Stir into soup and heat just to boiling. Gently boil 1 to 2 minutes, stirring constantly, or until raw flour taste is gone. Serve hot.



PILGRIM'S PLATE - Mrs. Dave LeFerber

12 shoulder lamb chops	64 oz. tomatoes
1 pt. onion, chopped	1½ lbs. Fordhook lima beans,
1 C. green pepper, chopped	partially thawed
1½ oz. olive oil	1 Tblsp. garlic salt
1 lb. eggplant, diced	¼ Tblsp. pepper
	salt - as needed

Trim the chops. Saute onion and green pepper in oil until limp. Combine with eggplant, tomatoes, limas, garlic salt, and pepper. Turn mixture into a shallow baking pan; arrange chops on top. Bake in a 350° oven about 1½ hours, until chops are tender. Turn chops during baking if desired. Season with salt. 12 portions to serve 6. Mashed potatoes make a good accompaniment for this dish.

BEEF STEW - Marie Janeczko

- | | |
|-----------------------------------|---------------------------------------|
| 1½ lbs. stew meat (don't brown) | ½ green pepper, sliced thinly |
| 3 medium size potatoes, quartered | 2 stalks celery, cut in thirds |
| 1 large onion, quartered | ½ head cabbage, shredded |
| 3 carrots, quartered | 1 can condensed cream of chicken soup |
| 1 can cream of celery soup | |

Put the meat in the bottom of a large, deep, baking dish or casserole. Place vegetables on top of meat. Pour combined soups over the top of all ingredients. (Do not dilute the soups) Cover baking dish with aluminum foil. Bake in 325° oven for three hrs.

PIZZA MEAT LOAF - Susan Sparks

- | | |
|------------------------------|--------------------------|
| 2 lbs. ground beef | ½ C. grated parmesan |
| 1 C. crushed salted crackers | 1½ tsp. salt |
| 1 C. milk | ¼ tsp. oregano |
| 2 eggs | 1 can (8oz.) pizza sauce |
| ½ C. finely chopped onion | 1 C. grated mozzarella |

Mix beef, crackers, milk, eggs, onion, parmesan, salt, and oregano. Form into a meat loaf in an 11 x 7 x 1½ inch pan. Bake at 350° oven for 1 hour. Remove from oven, drain off excess fat; pour pizza sauce over loaf; sprinkle grated cheese over all. Return to oven about 10 minutes, until cheese is melted.



BEEF STROGANOFF - Alleen Howes

- | | |
|---------------------------------------|-------------------------------|
| 3 lbs. stewing beef, cut in 1½" cubes | 2 cans cream of mushroom soup |
| | 1 envelope dry onion soup mix |

Heat mushroom soup, add onion soup. Pour over beef cubes in a large casserole. Do not brown beef. Cover and bake 3 hours at 325°. Serve over rice or noodles.

GROUND BEEF HAS WITH CHINESE NOODLES - Cecile McGinniss

- | | |
|-----------------------------|------------------------------|
| 1 lb. Ground Chuck | 2 Tbsp. Cooking Oil |
| 2 Chopped Onions | 1 C. Chopped Celery |
| ¼ Tsp. Black Pepper | 1 can Cream of Mushroom Soup |
| 1 can Cream of Chicken Soup | 1 ½ cans warm water |
| ½ C. Uncooked Rice | 1/8 C. Soy Sauce |
| 1 can Chinese Noodles | |

Brown meat. Drain off fat. Add celery and onions. Add soups, can of warm water, rice, soy sauce and pepper. Cook 30 minutes on top of stove. Remove from heat and cook in oven 20 minutes with noodles placed on top of mixture. 350 F. oven.

ROAST PEPPERED RIB EYE OF BEEF BY FRANK

- | | |
|----------------------------------|----------------------|
| 5-6 lb. boneless rib eye of beef | ½ tsp. garlic powder |
| ½ C. pepper, coarsely cracked | 1 tsp. paprika |
| ½ tsp. ground cardamon | 1 C. soy sauce |
| 1 Tblsp. tomato paste | ¼ C. vinegar |
| | 1 C. water |

Trim fat from beef. Combine pepper and cardamon; rub all over beef and press into meat with heel of hand. Place in shallow baking dish. Mix tomato paste, garlic powder and paprika. Gradually add soy sauce, then vinegar. Pour soy mixture over meat. Refrigerate overnight. Spoon marinade over meat. Remove meat from marinade. Let stand at room temperature, one hour. Wrap in foil; place in shallow pan. Roast in oven at 300 F for two hours (medium - rare). Open foil, ladle out and reserve drippings. Brown roast, uncovered, at 350 F while making gravy. To make gravy, strain drippings, skim off excess fat. To 1 cup meat juices add 1 cup water; bring to boiling. If desired, add a little marinade. Serve au jus or thicken by mixing 1½ tbsp. cornstarch with ¼ cup cold water. 8 to 10 servings.

BARBECUE BEEF - Cecile McGinniss

- | | |
|------------------------|-------------------------------|
| 1 lb. Ground Meat | ½ Bottle Catsup |
| 2 Tsp. Dry Mustard | 2 Tbsp. Sugar |
| 1 Large onion (pieces) | 1 Green Pepper, chopped |
| 2 Tbsp. Vinegar | 1 Large stalk Celery, chopped |

Brown meat. Pour off fat. Combine remainder of ingredients. Simmer over low heat ½ to 1 hour. Do not add water. Serve on hamburger or Kaiser buns.

KIBBY - Glenda Hale

2 lbs. round steak	saltine crackers
1 C. cracked wheat	salt
onion	

Wash wheat and then cover with water and let soak. Cut all fat from meat. Grind meat. Grind through again with onion (few pieces of onion to handful of meat). Grind through third time with crackers (one square of cracker to handful of meat and onion). Add a couple crackers at end. Mix meat mixture with wheat thoroughly. Add salt to taste. If wheat is still crunchy, sprinkle water on Kibby and let sit. Sometimes you may need to sprinkle quite a bit of water on. Dip in hot butter or make into patties and fry in butter.

MEATBALL STROGANOFF - Gerri Moscinski

1½ lbs. ground beef	1 can mushrooms
1 onion, minced	10½ oz. can beef consomme
½ C. soft bread crumbs	1 tsp. Worcestershire sauce
1 egg	1 C. sour cream
1½ tsp. salt	3 Tblsp. tomato paste
¼ tsp. pepper	

Combine first 6 ingredients and make meat balls. Saute slowly in oil until well browned. Remove meatballs and stir in 2 Tblsp. flour. Cook until bubbly. Add mushrooms, consomme and Worcestershire sauce. Stir in sour cream and tomato paste. Add meatballs and heat through. Do not boil! Serves 6. (Serve over wide noodles)

ALOHA MEATLOAF - James G. Heinlein

2 lbs. ground lamb	1 C. catsup
1 C. cracker crumbs	10 mushrooms (optional)
¼ C. chopped parsley	1½ C. pineapple chunks,
2 eggs, beaten	drained
3 tbsp. soy sauce	broiling foil
¼ tsp. seasoned pepper	

Combine left ingredients and ½ cup catsup. Mix well. Divide in 2 equal parts, laying one on an 18" x 18" foil, shaped the size of a small loaf of bread (bottom half). Line mushrooms and pineapple chunks down center. Top with rest of meat, sealing edges of meat together. Wrap foil around loaf and seal tight. Grill on hot charcoal fire for one hour, (15 minutes on each side). Open foil, shape foil like a pan, and pour on balance of catsup. Cook for 15 more minutes, then garnish with pineapple slices and serve to a hungry patrol. Hint: to avoid burning if grease leaks from your package, place a sheet of flat foil on top of the grille.

TASTY POT ROAST - Ellen Schlichting

1 beef chuck roast (3 lbs.)	1 pkg. onion soup mix
2 Tblsp. shortening	¼ C. dry sherry
1 can condensed mushroom soup	¼ Tsp. pepper
	1 can water

Brown meat on both sides in shortening in a heavy pan. Remove roast; pour off excess fat. Blend soups, water, sherry, and pepper in pan. Heat to boiling. Return meat to pan. Cover and simmer for about 3 hours, or until tender.

RUSSIAN FLUFF - Mrs. William Smith

diced onion and celery	1 jar chopped pimento
1 lb. ground meat	1 #2 can peas (drained)
1 can undiluted cream of mushroom soup	ring of noodles or rice

Saute onions and celery. Add ground meat and brown. Add soup, pimento, and peas, and simmer 15 to 20 minutes. Serve over ring of noodles or rice.

HAWAIIAN POT ROAST - Yoshi Murashi

1 rolled rump roast(4-5½ lbs.)	1 Can Pineapple Chunks(Unsweetened)
2 Tbsp. lard or oil	¼ C. Sliced Celery
3 Tbsp. Soy sauce	1 can mushroom stems & pieces
¼ Tsp. ginger	¼ Tsp. pepper
1 Medium Onion, sliced	2 Tbsp. Cornstarch*

Brown meat in fat. Pour off drippings. Combine ¼ cup water, soy sauce, ginger and pepper; add to meat. Add onion. Cover tightly and cook slowly 2 hours. Drain pineapple, saving juice. Add juice and celery to meat and continue cooking, covered, 30 minutes to 1 hour, until meat is tender. Remove meat to warm platter. Drain mushrooms; save liquid and blend with cornstarch; combine with cooking liquid and cook, stirring constantly, until thickened. Stir in pineapple chunks and mushrooms and cook slowly for five minutes. Three servings per pound.

SHRIMP LOAF - Syl Dorneker

1 can condensed tomato soup (do not dilute)	1½ C. chopped shrimp (2 cans if canned)
1 C. mayonnaise	3 small cream cheese (9oz.)
¼ C. diced celery	1½ tsp. plain gelatin (soak gela- tin in ¼ C. cold water)
¼ C. diced onion	

Heat soup to boiling, add gelatin and cool. Add cream cheese and mayonnaise. Blend well, mix in remaining ingredients. Pour in 2 quart mold and refrigerate. Remove from refrigerator 15 minutes before unmolding; unmold on plate; serve with crackers.

SALMON LOG - Diane Brown

1 can (1b.) salmon	¼ tsp. salt
8 oz. softened cream cheese	1 tsp. liquid smoke seasoning
1 Tblsp. lemon juice	¼ C. chopped nuts
1 tsp. horseradish	3 tsp. parsley flakes

Drain and flake salmon. Remove skin and bones. Combine with next 6 ingredients. Mix well. Chill several hours. Combine walnuts and parsley. Shape salmon mixture in an 8" x 2" log or ball. Roll in nut mixture and chill well. Serve with crackers. Very good.

HORSERADISH AND DILL SAUCE

horseradish, freshly grated,	heavy cream
if possible, and hot	dill

To one measure of horseradish add ½ measure of heavy cream. Mix thoroughly and add one teaspoon of dill to one pint of the above mixture. Let stand covered at least two hours in refrigerator. Serve on barbequed or smoked trout.

DEVILED CRAB BARBADOES - Mills Hyatt

4 tbsp. butter	1/8 tsp. pepper, black
2 tbsp. flour	Pinch red pepper
1 C. celery, chopped	1 tbsp. lemon juice
1/2 green pepper, chopped	1 tbsp. Worcestershire sauce
1 onion, small, chopped	1 tbsp. mustard, prepared
1 C. milk	1/2 tsp. salt
1 egg	Bread crumbs - as needed

Melt butter in saucepan. Add flour, celery, green pepper, onion and milk. Stir this mixture until well blended and slightly thickened. Pour this sauce over crabmeat in bowl. Add beaten egg and seasoning. Add enough bread crumbs to thicken. Grease individual baking shells or casserole and fill with crab mixture. Sprinkle with bread crumbs and top with small slice of butter. Bake 15 to 20 minutes in 400F oven. Serves 4.

*Come and
get it!*

BARBEQUED TROUT WITH HORSERADISH & DILL SAUCE - Ed Black

fresh trout - cleaned	lime
butter	ground black pepper

Brush freshly cleaned trout with a sauce of melted butter mixed with fresh lime juice and black pepper (to taste). Oil a heated grill very thoroughly with vegetable oil. The grill should be hot but not searing, or the trout will stick to the grill. Place trout on grill and turn every minute. This prevents fish from curling. Baste every two or three minutes with sauce, and salt generously. When the skin browns slightly, lower the grill closer to coals for a fast, hot finish, cooking about three to five minutes on each side. Total cooking time depends upon the size of the fish. Spread horseradish - dill sauce on fish and serve.

ROAST DUCK WITH PEACHES - Anne O'Sullivan

3 to 4 lb. duck	½ gill (C.) Port wine
butter	1 lb. can peach halves
salt	cloves
1 gill (C.) Guinness	1 gill (C.) stock from giblets

Stuff the duck if desired with a sweetcorn or celery apple stuffing. Rub the duck all over with softened butter and sprinkle with the Guinness and Port. Cover the duck with a piece of foil and roast at 350° for one hour, basting occasionally. Remove the paper and continue roasting for a further 30 to 45 minutes. Place the drained peaches stuck with cloves in the tin for the last 15 to 20 minutes of cooking and baste. Remove the duck and peaches to a hot dish and garnish with watercress. Make gravy in the usual way with the liquid and 1 cup stock. Serves 4.

CELERY AND APPLE STUFFING - Anne O'Sullivan

6 oz. white bread crumbs	5 oz. each - onion, celery, apple
2 oz. butter	chopped small
salt and pepper	

Fry the bread crumbs in the butter until they are crisp and lightly colored. Add the vegetables and apple and continue frying until they are a little soft. Season well with salt and pepper.

BACKYARD STUFFED CHICKEN - Ed Black

1 Pkg. long grain and wild rice	1 jar sliced mushrooms
1 Btl. red Russian Dressing	4 Whole chicken breasts
2 Tbsp. Dry Sherry	

Prepare rice to package directions; cool. Stir in ¼ cup russian dressing, sherry, and mushrooms. Lightly brush inside of chicken breasts with about 2 Tbsp. dressing. Stuff chicken with rice mixture (about ½ cup each). Cover opening with double folded foil strip; tie securely with string. Grill or broil, basting frequently with remaining dressing, about 45 minutes, or until tender. Four Servings



ROAST MICHIGAN QUAIL WITH PECAN DRESSING - Ed Black

10 Quail	1 egg
¼ C. honey	¼ C. raisins
2½ C. bread crumbs	1 C. pecans
1 C. red pepper, diced	¼ C. cream
¼ C. butter, melted	

Mix all the ingredients thoroughly and stuff quail. Wrap quail with bacon. Roast in a 450° oven for about 3 hours. Fill the bottom of the roasting pan with water to steam the bird from the bottom. Serve with red wine sauce.

RED WINE SAUCE - Ed Black

2 sticks celery	1 C. currant jelly
2 carrots	pan drippings from quails
1 onion	2½ C. tomato puree
1 piece parsnip	Roux, slightly browned, as needed
½ oz. bay leaf	2 C. Burgandy wine
¼ oz. rosemary	½ C. orange curacao
¼ oz. allspice	½ C. peanuts, ground
¼ oz. thyme	1 C. red grapes, whole
2 C. cranberry juice	

Slice celery, carrots, and parsnip and roast in the oven until they turn dark. Add sliced onion and roast again until well browned. Add bay leaf, rosemary, allspice, thyme, cranberry juice, and currant jelly to the roasted vegetables and roast for 10 min. Then add pan drippings and tomato puree. Cook about ½ hour. Mix slightly browned roux into sauce and strain. Add burgundy, curacao, peanuts and grapes. Season sauce to taste and serve over bird.

CHICKEN CONTINENTAL - Florence Rafac

3-4 lb. frying chicken pieces	tsp. salt
½ C. seasoned flour	1/8 tsp. thyme
¼ C. butter	½ tsp. celery flakes
1 can condensed cream of chicken soup	1½ C. water
2½ Tblsp. grated onion	1½ C. minute rice
1 Tblsp. chopped parsley	½ tsp. paprika

Roll chicken in flour. Saute in butter till brown. Mix soup, onion and seasonings in saucepan. Gradually add water. Bring to a boil stirring constantly. Pour rice into a shallow 2 qt. casserole. Pour all (but ½ cup) of the soup mixture over rice and stir. Top with chicken. Pour remaining soup mixture over all. Cover and bake at 375° for 45 minutes to an hour. Sprinkle with paprika. Serves 4.

SPIT-ROASTED DUCKLING w/ ORANGE BARBEQUE SAUCE - Ed Black

1 Duckling $4\frac{1}{2}$ to 5 lbs.

Salt

$\frac{1}{4}$ C. Orange marmalade

$\frac{1}{2}$ C. Orange juice

$\frac{1}{4}$ C. vinegar

1 tbs. prepared mustard

2 tsp. cornstarch

1 tsp. grated orange rind

$\frac{1}{4}$ tsp. each: rosemary,
tarragon (Optional)

Wash, drain, and pat duckling dry with paper towel. Sprinkle neck and body cavities with $\frac{1}{2}$ tsp. salt. Skewer neck skin to back. Insert rotisserie spit lengthwise through duck cavities, balancing it on spit; tighten holding prongs. Tie wings against breast. Tie legs together loosely, looping cord around tail. Attack spit to rotisserie. Roast duckling until meat on drumstick is tender, about 3 hours. If roasting over charcoal, cook over low glowing coals. Prepare sauce by combining remaining ingredients with $\frac{1}{4}$ tsp. salt in saucepan. Bring to boil, stirring constantly, and cook until thickened. Brush duckling with sauce several times during last 30 minutes of roasting. Serve remaining sauce with duck.

BAKED CHICKEN BREASTS - Donna Black

4 chicken breasts

mayonaisse

cornflake crumbs

salt and pepper

Remove skin from four chicken breasts. Salt and pepper each breast. Dip in mayonaisse. (Spread thickly) Sprinkle cornflake crumbs over chicken breasts. Wrap each chicken breast in aluminum foil and bake them at 325° for two hours. Serves 4



STIR FRY CHICKEN WITH CHINESE VEGETABLES - Yoshi Murashi

2 whole chicken breasts, skinned, boned, cut into ½ inch squares	1 Tbsp. Cornstarch
1 Tbsp. Soy Sauce	1 Tbsp. Cooking Sherry
1 Clove garlic, minced	2 Tbsp. cooking oil
1 Pkg. frozen fancy chinese vegetables	2 thin slices fresh ginger, minced
	¼ C. Unsalted roasted almonds

Put chicken in bowl; sprinkle with cornstarch and toss to coat evenly. Add sherry and soy sauce; mix again. Heat large skillet or Wok over high heat 30 seconds. Add oil, swirling to coat pan. Add garlic and ginger; cook and stir until golden. Remove from pan and discard. Add marinated chicken; cook, stirring, until chicken turns white and is cooked. Add vegetables; cook and stir 1 minute. Add nuts; stir to mix. Serve over hot cooked rice. Four Servings.

CHICKEN TERIYAKI - Liz Dopke

2 chickens cut up in serving pieces	1 tsp. monosodium glutamate
Sauce: 1 C. soy sauce	½ tsp. ground ginger
1 C. sugar	¼ tsp. pepper
	1 clove garlic or garlic salt

Marinate chicken in sauce overnite for best flavor. Bake in 350° oven for 1 hr., turning after 30 minutes. Start with chicken skin side down. Delicious barbecued on grill. Use sauce with other meats, too.

CHICKEN AND BEEF A LA ALPINE - Ed Black

4 Chicken breasts, boned & cut in half	8 Slices Bacon
1 Can Condensed Mushroom Soup	¼ lb. Chipped Beef
Paprika	½ Cup Sour Cream

Wrap bacon around each piece of chicken. Line Pyrex dish with chipped beef. Place bacon wrapped chicken in dish. Mix soup and sour cream and spread over chicken. Sprinkle top with paprika. Bake 2 ½ hours at 275 F. Serves six.

POT ROAST SUPREME - Jean Sanchez

1 - 5 lb. (or larger) blade cut pot roast or round bone salt, pepper and garlic to taste	6 medium onions sliced thin and separated 3 large green peppers, sliced 6 medium tomatoes, quartered 1 can or cup fresh mushrooms
1 pkg. carrots, cut in chunks 6 medium to large potatoes, quartered	

Roast pot roast at 350° oven 2 hours in $\frac{1}{2}$ cup water. After roasting 2 hours, remove pot roast and slice thin. Make gravy from drippings or add 2 cans Steak Sauce mushroom gravy. Return sliced beef to gravy. Add mushrooms, potatoes, carrots, onions, greenpeppers, and tomatoes. Return to oven for another hour at 300°. Serves 8 to 10

QUICK SAUERBRATEN - Gerri Moscinski

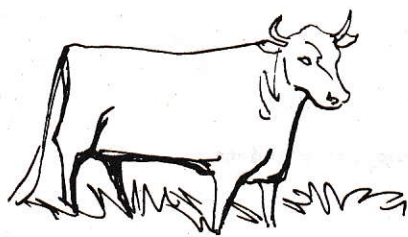
1 4-5 lb. pot roast (chuck, round or rump)	2 Tblsp. mixed pickling spices
$\frac{1}{4}$ C. vegetable oil	1 C. red wine vinegar
$\frac{1}{2}$ C. chopped onion	$\frac{3}{4}$ C. water
2 tsp. salt	$\frac{1}{2}$ C. firmly packed brown sugar 12 graham crackers, crumbled

Brown pot roast slowly on all sides in oil in heavy kettle or Dutch oven. Pour off excess oil. Add next 6 ingredients. Simmer 3 to 4 hours, or until tender. Remove meat; keep warm. Strain liquid left in kettle; measure 4 cups. Add graham crackers. Cook and stir until smooth and slightly thickened. (If a thicker gravy is desired, stir in 3 Tblsp. flour blended with $\frac{1}{2}$ cup cold water.) Cook stirring often, 5 minutes.

STEW - Doris Coussens

3 lbs. stewing beef cut in 1" cubes	$\frac{1}{4}$ C. sherry
2 cans mushroom soup	$\frac{1}{4}$ C. onion soup mix

Put all ingredients in large casserole. Stir and cover and bake at 325° for 3 hours.



CHICKEN IN WINE A LA SCHIEFEBEIN - Donna Black

Allow one double chicken breast per person. For 4 double breasts boned and split:

Mix -

- 1 Can mushroom soup
- 1 Cup sour cream
- $\frac{1}{2}$ Cup cornstarch
- 1 can consomme
- $\frac{1}{2}$ Cup sherry

Spread chicken breasts in shallow pan. Pour above mixture over chicken. Bake at 350 degrees for about 2 hours. Serve with rice, noodles or potatoes.

LASAGNA - Judy Radavich

- | | |
|--|---|
| 1 $\frac{1}{2}$ to 2 lbs. ground chuck | 1 large can Italian style tomatoes |
| 1 chopped onion | 1 regular size can tomato sauce |
| Salt to taste | 1 large jar Ragu plain spaghetti sauce |
| Pepper to taste | 1-1 $\frac{1}{2}$ lbs. shredded Mozzarella cheese |
| Oregano to taste | 1 lb. ricotta cheese |
| 2 Tbsp. sugar | |
| 1 can sliced mushrooms | |
| Parmesan cheese | |
| 1 box lasagna noodles | |

Brown chuck and onions, then add salt, pepper and oregano. Add Ragu, regular tomato sauce and Italian tomatoes. Add sugar and mushrooms. Cook this for about 45 minutes on a low fire (cover pot). While this is cooking, cook your lasagna noodles (add a little cooking oil to the water to prevent sticking). Put noodles in colander and run cold water over them, and set aside. When sauce is done, grease a large cake pan. Put a few spoons of sauce on the bottom and then put a layer of noodles, sauce, ricotta cheese and mozzarella cheese. Repeat these steps for each layer (about 2-3 layers). Finish top with sauce, mozzarella cheese and parmesan cheese. Bake in 350 degree oven for about 45 minutes. If you freeze the lasagna or put in the refrigerator overnight, bake for at least one hour, and check through to bottom to make sure it is hot all the way through.

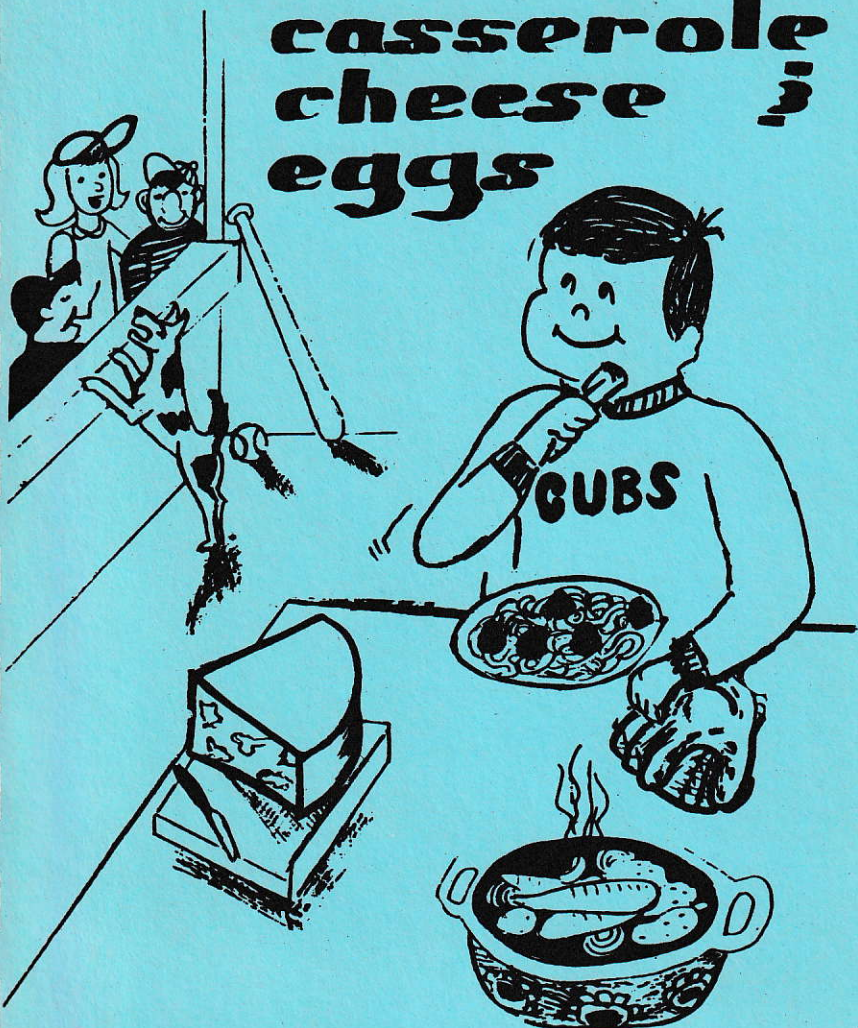
BAR-B-QUE SAUCE - Penny Smith

- 1 Cup extra hot Ketchup
- $\frac{1}{2}$ Cup water
- $\frac{1}{2}$ Cup dark molasses
- $\frac{1}{2}$ Cup vinegar
- 3 Tbsp. Worcestershire
- 2 tsp. celery salt
- $\frac{1}{2}$ tsp. dry mustard
- $\frac{1}{2}$ tsp. pepper
- 2 cloves minced garlic

Mix ingredients well and let stand to mellow for 1 hour.

Main Dishes

casserole
cheese
eggs



CASSEROLE ITALIANO - Marlene Heinlein

1 lb. ground beef	½ C. chopped onion
1 med. clove garlic	½ Tsp. oregano
½ Tsp. Salt	1 can tomato soup
½ C. water	2 to 3 C. wide noodles
1 C. (4 oz.) shredded process cheese	

In a skillet, brown beef with onion, garlic and seasonings. Stir to separate meat. Combine in 1½ quart casserole with soup, water and noodles. Place cheese around edge of casserole. Bake at 350 F for 30 minutes. 4 Servings



SEAFOOD CASSEROLE - Nancy Maruyama

½ C. mushrooms, fresh, chopped	½ C. Shrimp, cooked, shelled, deveined
4 oz. butter	
½ C. Lobster, cooked, diced	1 tbsp. sherry
½ C. Crabmeat, lump, cooked	½ C. American cheese, grated
1 C. cream sauce, medium	

Saute mushrooms in butter. Add seafood, cream sauce and sherry; mix well. Pour into buttered casserole. Top with grated cheese. Bake in oven at 350 F for 20 minutes. Serves 4.

CHICKEN CASSEROLE - Doris Coussens

1½ C. long cooking rice	1 can cream of chicken soup
1½C. water	1½ chicken, cut up
1 can cream of mushroom soup	melted butter
1 can cream of celery soup	

Put rice in a large shallow pan. Mix water and soups together. Pour over rice. Dip pieces of chicken into melted butter. Lay on top of rice mixture. Bake at 350° for 2½ hours. Don't cover.

RED FLANNEL HASH - Ed Black

2 cans corned beef	1 No. 303 can beets
1 medium onion, minced	4 medium potatoes
2 slices bacon	1 tsp. salt

Pare and dice potatoes in ¼ inch cubes and boil in salted water. Fry bacon in large frying pan, save bacon, and fry onion in fat until light yellow. Add meat and stir to brown lightly. Add potatoes and drained beets. Crumble bacon and add hash with turner and allow to brown lightly on one side. Turn hash to brown other side. Serves 8

TACO CASSEROLE - Betty Mosley

1½ lbs. ground beef	1 can enchilada sauce - mild
6 oz. pkg. Doritos, crushed	Colby or mild grated cheddar cheese

Brown beef with onion (to suit your tast). Mix with crushed Doritos and enchilada sauce. Bake 30 minutes at 325°. Cover with cheese and bake a few minutes longer. Top with a tossed salad of chopped lettuce, tomatoes and onion. Serve with taco (mild or hot) sauce.

TUNA CASSEROLE - Shirley Gilbert

1 pkg. macaroni & cheese dinner	1 tblsp. instant onion
7 oz. tuna, drained & flaked	1 tsp. lemon juice
1 can mushroom soup	1/8 tsp. garlic salt
1/2 C. milk	1/2 C. crushed potato chips

Prepare dinner. Add soup, tuna, milk, and seasonings. Pour into a casserole. Top with chips. Bake at 350° for 20 mins.

CAMP PRE BAR-B-Q SAUCE - Joe Olechno

3 C. ketchup	1/4 C. oil
1 large onion, diced	chili powder
1 large green pepper, diced	garlic
12 oz. can of beer	oregano
orange Tang	pepper
1/4 C. vinegar	salt
brown sugar	

Saute onion and green pepper in vinegar, water, and oil till onions are clear. Add beer. Cook until the fizz is gone. Add ketchup. Season to taste with the rest of the ingredients. Cook for about an hour.

HAMBURGER STEW - Dave LeFeber

2 lb. ground beef	2 cans (16 oz. ea.) stewed tomatoes
1 small onion, chopped	1 C. pitted whole ripe olives
2 Tblsp. salad oil	1/2 C. olive liquid
3 carrots, sliced	1 1/2 C. pasta or rice
3 stalks celery, sliced	

In dutch oven or large kettle, brown ground beef and onion in salad oil. Add remaining ingredients. Cover tightly and cook for about one hour. Variations: Add, in order of cooking time: beans, corn, peas, cabbage. Just before serving, top with grated cheese. 10 to 12 servings.

TUNA RICE CASSEROLE - Mary Beth Nizioł

2 C. cooked rice	3 beaten eggs
1 Tblsp. chopped onion	4 oz. process Swiss cheese, shredded
2 Tblsp. butter	1 C. milk
¼ tsp. dried marjoram, crushed	¼ tsp. salt, dash pepper
1 slightly beaten egg	¼ tsp. dried marjoram, crushed
9½ oz. can tuna, drained	1 Tblsp. chopped onion

For rice shell, combine first 5 ingredients; press into bottom and sides of lightly buttered 10" pie plate or 10x6x1½" baking dish. Sprinkle tuna evenly over rice shell. Combine remaining ingredients; pour over tuna. Bake at 350° for 50-55 minutes, or till knife inserted in center comes out clean. Garnish with pimiento, if desired. Makes 6 servings.

EASY GROUND BEEF CASSEROLE - Theresa Horvath

2 lbs. ground beef	2 cans cream of mushroom soup
1 sliced onion, sauteed	1 C. milk
2 lbs. frozen tater tots	

Layer in cooked ground beef and onion in baking pan. Top with tater tots. Pour soup mixed with milk over all. Bake at 350° for 1 hour. You may add corn, peas, or other vegetables to the beef. Serves 6 - 8.

CHILI MAC - Lynnette Kantorski

2 lbs. pork, cubed	1 C. potatoes, diced
1 medium onion	1 C. onion, diced
salt & pepper	macaroni
1 Tblsp. lard	1 bottle catsup
2 C. water	3 cans kidney beans and juice
1 C. celery diced	1 tsp. Maxine

Brown the pork and onion in the lard. Season with salt and pepper to taste. Add water, celery, potatoes, diced onion, and macaroni. Cook until tender. Add catsup, kidney beans, and Maxine. Cover and let simmer. Add more water if needed.

SICILIAN SPAGHETTI SAUCE - Mary Beth Niziol

back ribs	2½ lb. can tomato puree, 1 can water
Italian sausage	12 oz. tomato paste, 3 cans water
1½ lb. ground chuck	2 tsp. pepper
1 Tblsp. salt	1 Tblsp. salt
1 tsp. pepper	1 Tblsp. sugar
¼ C. diced onion	½ Tblsp. Accent
1 Tblsp. garlic salt	1 Tblsp. garlic salt
1 Tblsp. oregano	½ Tblsp. basil leaf
1 Tblsp. grated Parmesan	½ Tblsp. oregano
1 egg	1 pkg. spaghetti sauce mix
½ C. bread crumbs	(Lawry's or McCormicks)
1 C. water	

Brown back ribs and sausage in a small amount of oil. Drain and set aside.

Meatballs: Mix rest of ingredients from first column. Form into balls and brown. Set aside. Makes about 22 medium sized meatballs. Meatballs should be moist.

Sauce: Mix all ingredients from righthand column in a 5-6 qt. pot. Bring to boil and then turn down just above simmer. Stir occasionally. Put ribs or sausage in and cook 1 hour, then put meatballs in and cook remaining hour. Be sure you use some pork in the sauce to give it a good flavor. If any is left, it can be cooled, put in plastic containers, and frozen for future use.

GNOCCHI FROM MAMA D

6 large potatoes, unpeeled	½ C. grated Parmesan cheese
2 eggs, beaten	1 to 1½ C. flour
2 Tblsp. oil or butter	garlic butter
1 tsp. salt	

Boil potatoes in their jackets until tender; peel, mash potatoes or put through a potato ricer. Blend in eggs, oil, salt, and cheese. Add flour, a little at a time, until all is blended together. Knead dough lightly on a floured board and form into little ropes, 1 inch in diameter. Cut each rope into pieces ¾ inch long. Cook in salted boiling water until gnocchi rise to top of water. Cook 2 to 3 minutes longer, drain and serve with garlic butter or Bolognese tomato sauce.

Garlic Butter: Add salt, pepper, oregano, and garlic powder to 1 cup of melted butter to taste. Pour over gnocchi and toss lightly. Spoon onto a serving platter and sprinkle with grated Parmesan cheese. Serve hot.



RAVIOLI - Mary Beth Niziol

1 lb. ground beef
6 eggs
fresh parsley
1/8 tsp. garlic salt

3 Tblsp. grated parmesan cheese
1 lb. ricotta cheese
6 C. flour
2 Tblsp. oil

Filling: Mix ground beef with 2 eggs and parsley. Form into patties and fry, just browning outside. Put in bowl and break up. Cook spinach and drain well. Fry in meat pan and chop up. Mix with meat, adding garlic, cheese, and 2 eggs. Let cool. Add ricotta and add some chopped parsley.
Dough: Mix flour, 2 eggs, and oil. Add about 1½ cups water. Take dough out of bowl and knead. Wrap in cloth and let rest for 30 minutes. Knead again. Make a loaf and cut into 3 pieces. Roll out very thin. Cut out circles approximately 2½-3" in diameter. Put about 1 teaspoon of filling on a circle. Cover with another circle and seal with a fork. Be sure to freeze ravioli separately on a cookie sheet before placing in freezer bag. Boil ravioli in water, as if cooking spaghetti. Do not thaw before using. Serve with spaghetti sauce. Makes approximately 90 ravioli.



RICE REGENCY - Doris Coussens

1 C. chopped onion
1 C. chopped celery
2 Tblsp. oil
1 can cream of chicken soup

1 small can evaporated milk
2 C. cooked rice
1 pkg. frozen broccoli, thawed
1 can water chestnuts, sliced

Saute onion and celery in oil until tender. Stir in remaining ingredients. Place in greased 2 qt. casserole; cover. Bake at 350° for 40 minutes. 6-8 servings.



HORSESHOE SANDWICH - Pheasant Run Playhouse

several slices of turkey
breast
1 slice of toast

2 strips of crisp bacon
Horseshoe cheese sauce

Take a slice of toast, place on platter, place several slices of sliced breast of turkey (cold) on the toast; pour a generous amount of the hot horseshoe cheese sauce over the turkey and toast, place two strips of crisp bacon on top and serve with french fried potatoes.



HORSESHOE CHEESE SAUCE - Pheasant Run Playhouse

7 oz. margarine
4 oz. flour
6½ C. milk

64 oz. Cheez Whiz
1 C. shredded sharp natural
cheddar cheese

Combine margarine, flour and milk to make a white sauce. Add cheese. Continue to cook, stirring constantly until sauce is smooth and thick. Season if desired with salt and white pepper. Remove from heat. Keep hot and serve. Yield for 12 cups.

SUPPER SOLE SANDWICH - Ed Black

1 lb. frozen sole fillets
½ Tsp. salt
¼ C. each: Chopped Celery,
chopped onion
6 Slices American cheese

1 slice of onion
½ C. Mayonnaise
2 Tbsp. Pickle Relish
12 Slices White or Whole Wheat bread

Put blocks of fillets in 10 inch skillet or large saucepan. Add 1 cup water, onion, and salt. Cover; bring to boil. Immediately lower heat; simmer 8 to 10 minutes, or until fish becomes opaque and flakes easily with fork. Drain; flake. Combine with mayonnaise, celery, onion and pickle relish. Spread evenly on 6 slices bread. Top each with cheese slice and remaining bread. Grill on both sides until cheese starts to melt and sandwich is golden.

THE TEN MILE RIVER REUBEN - Pat Cello

Thousand Island dressing
dark rye bread
sauerkraut
pastrami - sliced thin

corned beef - sliced thin
Swiss cheese
paprika

Spread an ample portion of Thousand Island dressing on 2 slices of dark rye bread. Cover each slice of bread with hot sauerkraut. On sauerkraut, place approximately 6 oz. of sliced corned beef and sliced pastrami mixed (3 oz. per slice of bread). Cover meat with Swiss cheese. Insert in broiler to melt cheese. Cut into four sections. Sprinkle with paprika and serve open faced. A favorite of the Ten Mile River Camp Staff.



HUSH PUPPIES - Ed Black

4 C. medium fine cornmeal
4 tsp. baking powder
2 large onions, finely
chopped

4 Tblsp. flour
2 tsp. salt
4 C. milk
2 eggs, lightly beaten

Mix dry ingredients thoroughly, then add onion, milk, and eggs to make a fairly stiff, sticky dough. Dip a tsp. in grease and scoop up some dough. Drop it in hot boiling oil or lard. Turn Hush Puppies occasionally until they are crisp and brown. Remove from the fat and dry on a paper towel or brown paper. Eat while hot - delicious with fresh fish.

CORNBREAD STUFFING - Glenda Hale

1 pan cornbread
sage
1 onion, chopped
celery

5-6 boiled eggs
salt
pepper

Crumble bread into bowl. Add pieces of white bread, then pour broth over this. Mix well and add remaining ingredients to your taste. Stuff your bird. The stuffing should be quite juicy.

CHIPPED BEEF ON BISCUITS TMR STYLE - Ed Black

2 cans creamed soup -
celery, mushroom, aspara-
gus, or cheese

16 oz. chipped beef
3/8 C. milk

Combine undiluted soup, milk, and beef (you can use diced corned beef instead) and heat mixture. Check flavor - add salt if needed. Serve over hot biscuits - english muffin or toast. Serves 8.

EGGS ALA ONION OR ORANGE - Ed Black

1 large orange or onion
charcoal fire

1 egg

Clean the segments from half an orange or cut a large onion in half and remove all but about three outer layers. Crack an egg into the shell and set it in the coals to cook. Cook the usual amount of time for fried egg. When done, eat it right out of the orange or onion shell.

KRAUT RUNZA - Jean Steggall

2 lb. ground beef
1 small onion
2 medium head cabbage
salt & pepper to taste
1 pkg. active dry yeast

5% to 6% C. sifted flour
2 Tblsp. sugar
2% C. milk
1 Tblsp. shortening
2 tsp. salt

Filling: Brown meat and onion until onion is transparent and meat is cooked. Shred and cook cabbage until tender. Mix meat mixture with cabbage. Salt and pepper to taste. Cool to room temperature.

Dough: In large mixing bowl, combine yeast and 2% C. flour. In saucepan, heat together milk, sugar, shortening, and salt til warm, stirring occasionally to melt shortening. Add warm liquid to dry ingredients in mixing bowl. Beat 3 minutes at high speed. By hand, stir in enough flour to make a moderately stiff dough. Turn onto lightly floured surface and knead. Cover and let rise til double, about 1 1/2 hour. Place dough on floured board and roll to about 1/8". Cut into squares and fill with filling. Pinch edges together to seal. Place sealed edge down in greased pan. Butter tops and bake til golden brown at 350°. Butter again after removing from oven.

NORDIC RABBIT - From 13'th World Jamboree

1 clove garlic
1 1/2 C. chicken broth
1 C. dry white wine
1 lb. Swiss cheese, shredded
1 envelope instant onion soup
mix

1 Tblsp. cornstarch, dissolved in
1 Tblsp. water
4 thick slices French bread, cubed
1 can sardines, drained
2 Tblsp. grated parmesan cheese
nutmeg

Rub heavy saucepan with garlic clove; heat broth and wine with garlic to simmering point. Discard garlic. Add one half the Swiss cheese. Cook over low heat, stirring constantly, until cheese is melted. Gradually stir in onion soup mix, nutmeg, and cornstarch-water mixture. Pour soup into shallow heatproof casserole that will fit under broiler. Cover surface of soup with bread cubes. Sprinkle bread with half of remaining Swiss cheese; arrange sardines on top. Cover sardines with rest of Swiss cheese and parmesan. Broil until cheese is bubbly and golden. Ladle in soup plates - serve at once.

CHICKEN TACO FILLING - Marie Warack

1 onion, large; chopped fine
2 tbsp. oil
1 C. enchilada sauce

2 C. coarsely chopped cooked
chicken
1/2 tsp. salt

Saute onion in oil until limp. Add chopped chicken and mix well. Add enchilada sauce and salt; let simmer until mixture is almost dry. Extra filling can be frozen. Makes 12 servings.

PIZZA - Jean Steggall

2 Tblsp. olive oil	1 bay leaf
2/3 C. minced onion	1 tsp. oregano
2 cloves minced garlic	1 pkg. yeast
2 1# cans Italian tomatoes	1 C. warm water
¼ C. tomato paste	3 C. flour, sifted
1 tsp. basil	1 tsp. salt
1 tsp. sugar	3 Tblsp. cooking oil
1 tsp. salt	

Sauce: Simmer oil, onions, and garlic for 1 minute. Add next seven ingredients. Bring to boil. Boil 1 minute and simmer 50 minutes. Must be stirred frequently while cooking. Cool to room temperature before using.

Dough: Add yeast to warm water. Let stand a few minutes. Stir to dissolve. Add flour, salt, and oil. Beat vigorously. Turn dough on to lightly floured surface. Knead till smooth, about 30 seconds. Cover with wax paper and towel. Let rise 20 minutes. Divide into 3 parts. Roll each into 12½" circles. Place on greased pan. Fill with sauce and favorite topping.

BOHEMIAN BREAD - Mary Beth Niziol

½ lb. butter	2 eggs
¼ C. sugar	2 egg yolks
1 C. cream	½ tsp. salt
1 large cake yeast	4 C. flour

Cream butter and sugar. Heat cream to lukewarm, then dissolve yeast in it. When yeast has dissolved, add to creamed butter and sugar, and beat well. Add yolks and beaten eggs, then sifted flour and salt. Knead dough until smooth and elastic. Round it into a ball, place in a greased bowl. Cover and set aside in a warm place until doubled in bulk again. Bake in moderately hot oven (375°) for 1 hour.

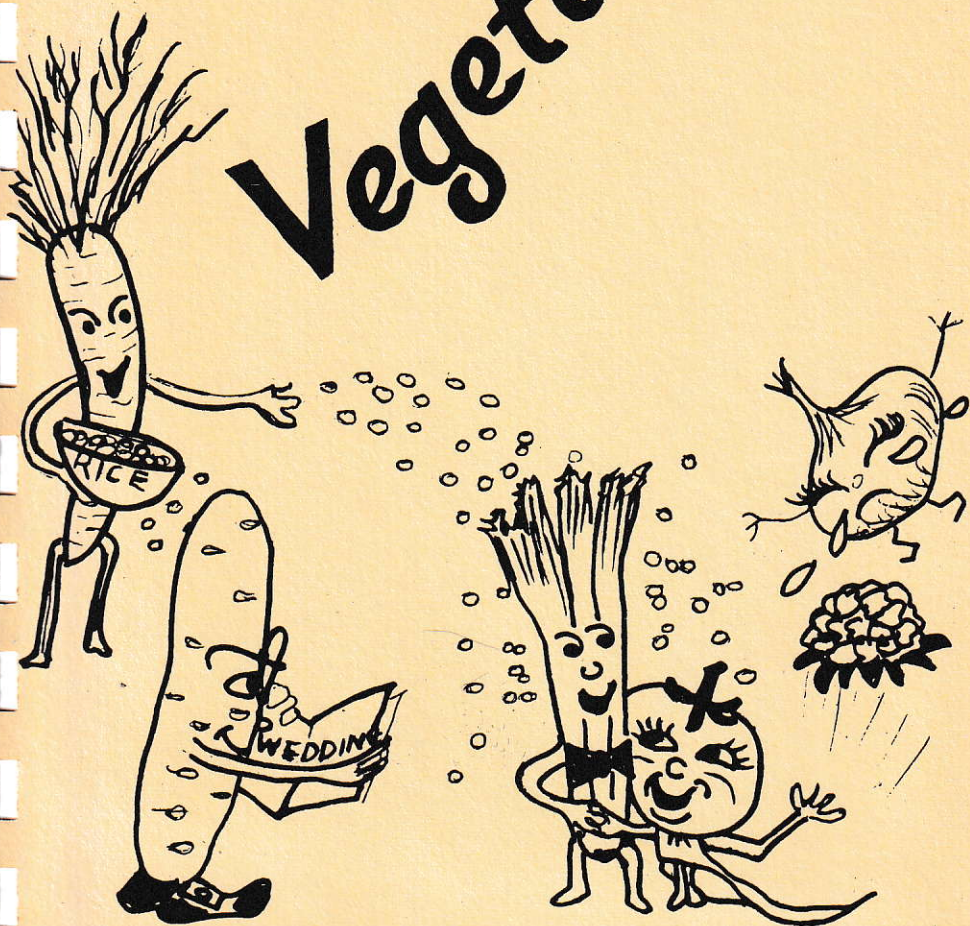
DOUGH-EYS - Marianne Stewart

refrigerated biscuits
butter

jelly
variety of filling ingredients

Wrap the dough around a dowel stick (1" wide by 2' long) 3 to 3½" making sure dough is completely sealed around stick. Cook over open fire 4 to 5 minutes turning stick constantly. "Dough-ey" is done when it slips easily off of the stick. It is then ready to fill with any number of ingredients: butter and jelly, pizza sauce and shredded mozzarella cheese, cherry, apple, blueberry pie filling and Cool Whip, or cubed ham and shredded swiss cheese. Possibilities are only limited to your imagination.

Vegetables



SAUTEED ASPARAGUS - Ed Black

Asparagus
2 or more Tbsp. butter
Salt
Garlic powder

Break off tough ends of asparagus, and julienne the tops. Melt butter in frying pan. Add the asparagus, salt and garlic powder to taste. Cover and shake the pan, while cooking, so that the asparagus cooks evenly and is well coated. Be careful not to overcook; they should be slightly crisp.

GREEN BEANS W/CHERRY TOMATOES - Donna Black

1½ lbs. fresh green beans	½ tsp. basil
Scout stick butter	Salt & pepper to taste
¾ tsp. garlic salt	½ pt. cherry tomatoes
1 Tbsp. sugar	

Cook beans 30 minutes in 1 Cup water. In fry pan melt butter. Add garlic salt, sugar, basil, salt & pepper. Swish cherry tomatoes around until barely soft and heated, but not squishy. Add to beans & mix well.

BAKED BEANS MASSAWEPIE - Ed Black

6 slices bacon	1 Tbsp. molasses
1 onion, sliced	1 Tbsp. mustard
3 green peppers, sliced	2 Cups red wine
2 1-lb. cans baked beans drained	

Fry bacon and crumble. Saute sliced onions and pepper in bacon fat. Combine everything in bean pot and bake at 350° for 1 hour, uncovered. Stir occasionally. This will hold in oven longer, if necessary. Can be made ahead - especially for camp directors' parties - stores well refrigerated for several days, and reheats well.



POTATOES CHAMPS ELYSEES - Jim Singerling

2½ lbs. potatoes	melted butter
½ lb. fresh mushrooms	salt and pepper to taste
½ lb. grated cheese	

Wash and peel potatoes and cut in julienne style (Strips about three inches long and a quarter inch thick - about the size of a pencil). Wash and clean mushrooms and slice 1/16 inch thick. Butter a baking pan with melted butter. Place a layer of potatoes about one inch thick in the bottom of the pan. Salt and pepper lightly. Add a light layer of mushrooms and sprinkle with grated cheese. Drizzle lightly with melted butter. Continue process alternating potatoes and mushrooms until baking pan is filled to the brim. Bake at 350° until potatoes are tender and almost all moisture has evaporated. Cut finished potatoes into squares for each portion. Keep warm until serving. Brush potatoes with melted butter just before serving.

SWEET SOUR CUCUMBERS - Jean Sanchez

3 medium cucumbers, sliced thin	salt and pepper to taste
3 to 4 medium sized onions sliced thin and separated into rings	½ C. white vinegar
	sugar to taste

Add vinegar to taste. Cut vinegar with a little sugar. Taste. Add more vinegar or sugar as needed. Shake well in tupperware bowl and turn upside down. Chill and serve. If desired, add sour cream.

GREEN SURPRISE - Liz Dopke

3 green onions, cut up, including tops	2 lbs. small curd cottage cheese
6 eggs	1 stick butter or margarine, cut up
6 Tblsp. flour	2 pkgs. chopped broccoli, thawed
	½ lb. processed cheese or cheddar, cut up

Place all ingredients in large mixing bowl; mix thoroughly. Pour into greased casserole and bake about one hour at 350°. Serves 12 - 15.

CRUSTY POTATO PANCAKES - Evelyn Wenzel

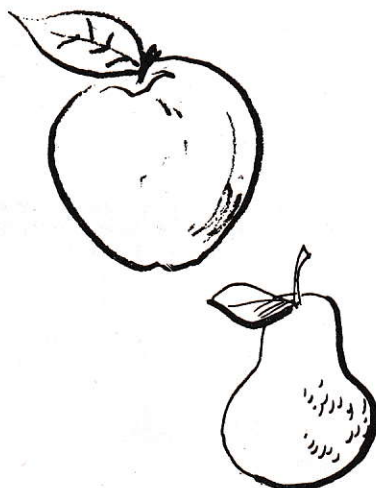
6 medium potatoes, grated 1½ tsp. salt
1 small onion, grated 3 eggs
¾ C. flour oil

Grate potatoes coarsely into bowl filled with cold water. This will keep potatoes from turning dark and removes excess starch, making pancakes crisper. Combine onion, eggs, flour, and salt in another bowl. Add drained potatoes and beat into batter. Heat oil in pan ½" deep. Spoon heaping Tblsp. of batter into hot oil, spreading batter with back of spoon to make 4" rounds. Brown on one side, turn, brown slowly so potatoes cook thoroughly. Drain on paper towels. Serve hot with sour cream or applesauce.

ZUCCHINI FRITTI - Angel Romero

6 Medium unpeeled zucchini, diced 1 Tsp. Garlic salt or to taste
3 Onions, quartered, thinly sliced ½ C. Shredded Mozzarella cheese
½ C. oil

Prepare zucchini; separate onions into layers to have thin slivers. Slowly cook onions in hot oil in heavy pan until soft and translucent. Add zucchini; stir fry over moderate heat until lightly browned, just a few minutes. Add garlic salt to taste; add cheese. Cover pan; turn off heat. Allow cheese to melt. Serve while zucchini is still crisp-tender.



CUCUMBERS IN SOUR CREAM AND DILL SAUCE - Mrs. E. T. Black

10 cucumbers, med - large	$\frac{1}{2}$ qt. milk, heated
2 oz. butter	$\frac{1}{2}$ qt. sour cream
1 C. onions, minced	2 Tblsp. Dill, minced fresh
2 oz. flour	

Peel cucumbers; slice in half lengthwise; scrape out seeds; cut in 1 inch strips. In heavy skillet, saute onions in butter until golden. Add flour and cook roux until lightly golden. Add milk gradually, stirring constantly, and heat until sauce is thickened. Add cucumbers and minced dill; cook until cukes are tender, but still firm. Stir in sour cream and heat thoroughly. Adjust seasoning. Serve in individual dishes garnished with fresh dill.

STUFFED CABBAGE - Lynette Kantorski

1 lb. ground beef	$\frac{1}{2}$ tsp. pepper
1 C. cooked rice	1 egg
1 small chopped onion	1 head of cabbage
1 tsp. salt	

Mix together ground beef, rice, onion, salt, pepper, and egg. Set aside. Boil cabbage till soft. Cool, then cut off thickest part of the leaves. Divide filling into each leaf, then wrap and fasten with wooden toothpicks. Place in an 8 x 8 pan. Cover with a mixture of 2 - 8 oz. cans tomato sauce and $\frac{1}{2}$ C. water. Cook at 350° oven for about 40 minutes.

BROCCOLI ITALIAN STYLE - Jo Gorman

1 lb. broccoli	3 cloves garlic
5 to 6 Tblsp. oil	salt, pepper

Cook broccoli in boiling salted water until tender. Drain thoroughly; chop coarsely. Heat oil in heavy skillet; add garlic cloves. Saute until garlic begins to brown; then add broccoli. Season with salt and pepper. Cook 20 to 30 minutes, stirring occasionally.

RANCH STYLE LIMA BEANS - Mrs. Joe Davis

2½ lbs. Fordhook lima beans	½ tblsp salt
64 oz. canned tomatoes	½ tblsp. garlic powder
2 large onions, chopped	½ Tblsp. cayenne
½ C. brown sugar, packed	¼ Tblsp. pepper
½ Tblsp. chili powder	½ lb. Bacon, sliced, halved

In a baking pan combine the limas, tomatoes, onion, brown sugar, chili powder, salt, garlic powder, cayenne, and pepper; mix well. Top with bacon. Bake at 350° about 2 hours. 12 servings.

CUCUMBERS IN CREAM - Nick Toth

10 cucumbers	pepper to taste
10 oz. butter	1½ C. heavy cream
salt to taste	parsley for garnish

Peel cucumbers, quarter them lengthwise and cut each in 3 pieces. Simmer the cucumber pieces in lightly salted water for 4 minutes. Drain thoroughly. Melt butter in a casserole; add the cucumbers; cook slowly for 15 to 20 minutes. Sprinkle with salt and pepper to taste. Pour cream over top; cook for 5 minutes longer. Before serving, sprinkle with chopped parsley.



BROCALLI & RICE -Sue Elliott

2 C. cooked rice ½ C. Chopped onion
½ C. Celery 2 Tbsp. Butter

Saute above and then add:

2 Pkgs. Frozen Broccoli 1 C. Cream of mushroom soup
1 8 oz. jar Cheese Whiz

Put entire mixture into casserole and cook for 30 minutes
at 350 o

SWISS SPINACH BAKE ---Joyce Palm

1 pkg. frozen spinach, chopped 1 Egg
½ C. Shredded Swiss cheese 1/3 C. Milk
½ tsp. Salt 1 Small Onion , chopped
Pepper, dash

Cook spinach without salt, drain well. In 1 Qt. casserole, beat egg. Stir
in remaining ingredients, including cooked spinach.

Bake at 325 o uncovered 20 - 25 minutes. Bake 10 minutes longer if
mixture is cold.

BROCCOLI CASSEROLE - Terri Horvath

3 packages frozen broccoli
1 small package Velveeta Cheese
About 25 Ritz Crackers
¼ lb. butter or margarine

Cook and drain broccoli. Cut cheese into
small cubes and mix with hot broccoli. Add
melted butter to crackers and mix well.
Spread cracker mix on top of broccoli.
Bake at 350 degrees for 20-25 minutes.

EGGPLANT PARMESAN - Donna Black

Grease a 2 qt. casserole having a tight-fitting cover.

Wash, pare and cut into $\frac{1}{4}$ " thick slices

1 eggplant (about 1 lb.)

set aside.

Combine

2 eggs, slightly beaten
 $\frac{1}{4}$ Cup undiluted evaporated milk

Heat in skillet

3 Tbsp. olive oil

Dip eggplant into egg mixture, then into

$\frac{2}{3}$ Cups fine, dry bread crumbs

Place eggplant into skillet and slowly brown on both sides.

Place $\frac{1}{3}$ eggplant slices into the casserole. Pour into casserole 1 Cup tomato meat sauce. Top with $\frac{1}{4}$ oz. of parmesan cheese. Repeat layers (including sauce and cheese), ending with eggplant slices topped with

6 slices Mozzarella cheese

Cover casserole and bake at 350 degrees about 20 minutes. Remove cover and bake 10-15 minutes longer, or until cheese is lightly brown.

GREEN BEAN CASSEROLE - Terri Horvath

2 cans cut green beans, drained
2 cans mushroom soup
1 Tbsp. soy sauce
1 can french fried onions

Mix ingredients together. Add onions on top. Bake in 350 degree oven for 20-25 minutes or until soup bubbles.

RICE CASSEROLE -- Kathy Anacleto

6 Tbsp. Butter or Margarine	1 Med. size onion, chopped
1 Clove garlic	1 Med. size green pepper, chopped
1 C. Long grained rice	1 4 oz. C. mushrooms
2 Tbsp. Soy sauce	1 tsp. dried oregano leaves
1 12 oz. can chicken broth	$\frac{1}{4}$ C. water

Melt butter in skillet over medium heat; add onion, garlic and green pepper and cook until tender. Stir in rice and cook until lightly brown, stirring occasionally. Add mushrooms, soy sauce, and oregano. Cover and simmer 20 minutes over low heat, stirring occasionally. Heat oven to 350°. Pour rice mixture into a deep buttered 1 $\frac{1}{2}$ qt. casserole dish; add broth and water. Cover and bake 1 $\frac{1}{4}$ hours.

MUSHROOM CASSEROLE -- Marion Sanders

1 lb. fresh mushrooms, sliced	$\frac{1}{2}$ C. chopped onion
$\frac{1}{2}$ C. sliced celery	$\frac{1}{2}$ C. green pepper

Saute above in butter

Butter six (6) slices of bread and cube. Layer bread cubes and mushroom mixture in casserole. Spread one (1) can cream of mushroom soup not diluted, over mixture. Sprinkle with Parmesan cheese.

Bake at 350° about 40 minutes.

Make casserole about 24 hours ahead and refrigerate before baking. This is not necessary, but it does make the flavors blend well.

For easier handling freeze bread before buttering and cubing.

SPINACH BALLS -- Dora Schenk

2 pkgs. frozen chopped spinach (cooked, drained & squeezed dry)	1 large onion, chopped fine
$\frac{1}{4}$ C. melted butter	4 Eggs, beaten
$\frac{1}{2}$ tsp. garlic salt	$\frac{1}{4}$ tsp. black pepper
2 C. Pepperidge Farm herb dressing ($\frac{1}{2}$ of 7 oz. pkg.)	$\frac{1}{2}$ C. Parmesan cheese - grated

Mix all together and chill for several hours. Shape into walnut size balls.
Bake at 350° for 20 minutes. Serve hot.

After balls are shaped they can be frozen on a cookie sheet and then placed in a plastic bag for storage in the freezer. Thaw before baking.

(I cheated and didn't cook the spinach. I just let it thaw and then drained it and squeezed dry.)



HARVEY WALLBANGER TORTE - Diane Brown

1 pkg. (20½ oz.) orange cake mix	½ C. orange juice
1 pkg. vanilla instant pudding mix	½ C. Galliano
¼ C. vegetable oil	4 eggs
	1 large pkg. Dream Whip
	¼ C. Galliano

Preheat oven to 350°. Grease and flour (2) 8 or 9 inch cake pans (round). Blend first six ingredients in large mixing bowl, then beat on medium speed of mixer for 2 minutes. Pour batter into pans and bake at 350° for approximately 45 minutes or till cake springs back when touched at center. Cool and remove from pans. Split each round layer in two. Topping: Mix Dream Whip according to directions. When stiff, slowly beat in ¼ cup Galliano. Spread topping between the 4 layers, on top, and sides.

"EASY AS PIE" PIE - Ellen Schlichting

1 pkg. Dream Whip	graham cracker crust pie shell
½ C. sugar	cherry or blueberry canned pie filling
8 oz. softened cream cheese	

Prepare Dream Whip according to directions. Mix in sugar and cream cheese. Pour into pie shell and chill. Top with pie filling.



PUDDIN COOKIES - Lynette Kantorski

¼ C. Bisquit	¼ C. salad oil
1 pkg. instant pudding mix	1 egg

Mix all ingredients together. Form into small balls, flatten with hand on ungreased baking sheet. Bake 8 minutes at 350°. Makes about 3 dozen.

RUSSIAN TORTE COOKIES - Doris Castillo

4 C. ground walnuts
1 C. sugar
2 tsp. cinnamon
3 sticks butter
4 egg yolks
4 C. sifted flour

$\frac{1}{4}$ C. milk
 $\frac{1}{4}$ C. warm water
1 pkg. dry yeast
2 cans apricot filling
4 egg whites for topping
8 Tblsp. sugar for topping

Combine nuts, sugar and cinnamon and mix. Measure $\frac{1}{4}$ cup and set aside for topping. Combine yeast with warm water and set aside. Sift flour into a bowl, add butter, and blend until mealy in texture. Add slightly beaten egg yolks, milk, and yeast mixture. Blend and stir batter until it pulls away from the sides of the bowl. Place on a floured board and knead for a few minutes. Divide and cut dough into 3 sections. Roll the first section of dough to measure 15 x 10 inches which should be the size of your pan. Place this first layer of dough into the pan which has been lightly greased. When this first layer is in the pan, work the edges of the dough along the pan's edge to form a wall for lining. Now spread the nut mixture evenly over the dough. Roll the second section of dough to the same measurement and place over nuts. Spread the apricots evenly over the dough. Roll the remaining section of dough and place over the apricots. Bake in 350° oven for 45 minutes. Ten minutes before the baking time is over, beat egg whites and sugar until stiff. Check the torte. If it is done, remove from the oven and spread the egg whites over the hot torte evenly. Sprinkle remaining $\frac{1}{4}$ C. nuts over the egg whites and return torte to oven for 10 more minutes when done a toasty color. Remove from oven and while still hot, cut in diamond shaped pieces. I use a 15 x 10 inch pan and it helps if you roll the dough between two sheets of wax paper.



NO BAKE COOKIES - Ed Fell

2 C. sugar
 $\frac{1}{4}$ C. cocoa
 $\frac{1}{4}$ lb. oleo
 $\frac{1}{2}$ C. milk

pinch of salt
 $\frac{1}{4}$ C. peanut butter
1 tsp. vanilla
3 C. quick cooking oatmeal

On top burner, cook first four ingredients until the sugar melts. Add salt and rest of ingredients. Drop by teaspoonful on waxed paper. Let set overnight.

SOUR CREAM COFFEE CAKE - L41 Robinson

1 stick butter or margarine	1 tsp. baking soda
1 C. sugar	$\frac{1}{2}$ tsp. salt
1 C. sour cream	$\frac{1}{2}$ C. gran sugar
2 eggs	$\frac{1}{2}$ C. brown sugar
1 tsp. vanilla	1 tsp. cinnamon
2 C. sifted flour	1 Tblsp. butter
1 tsp. baking powder	

Topping: Mix last four ingredients together with fork until crumbly.

Cream butter. Add sour cream and sugar. Add eggs one at a time mixing well after each. Add flour mixture to above. Stir in vanilla. Put $\frac{1}{2}$ batter in greased 9" square pan. Sprinkle with $\frac{1}{2}$ of topping mixture, then rest of batter, then topping. Bake at 325° about 40 minutes. One half cup chopped nuts can be added to topping.

POPPY SEED CAKE - Mrs. Kantorski

1 C. ground poppy seed	1 $\frac{1}{2}$ C. milk
1 $\frac{1}{2}$ C. sugar	$\frac{1}{2}$ or $\frac{3}{4}$ C. butter
2 C. flour	2 tsp. baking powdered
4 egg whites, beaten	1 tsp. vanilla

Heat half of milk and pour over poppy seed. Let stand about 1 hour. Cream butter and sugar, add poppy seed mixture and cream well. Add flour and baking powder with milk and beat well. Fold in beaten egg whites and vanilla. Bake 1 hour at 350°.

HARVEY WALLBANGER CAKE - Doris Coussens

1 pkg. yellow cake mix (2 layer)	4 eggs
1 pkg. inst. vanilla pudding	$\frac{1}{2}$ C. vodka
$\frac{1}{2}$ C. vegetable oil	$\frac{1}{2}$ C. Galliano
$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ C. orange juice

Mix all ingredients. Beat for 4 minutes. Pour batter into well greased and floured bundt pan. Bake at 350° for 40 to 50 minutes. Remove from oven. Let sit for about 10 minutes and turn cake out on a cooling rack. When cold, frost with an orange glaze made by mixing confectioner's sugar, melted butter, and orange juice. You can substitute more orange juice for the Galliano and vodka.

RUM CAKE - Jean Steggall

1 C. chopped pecans (optional)	½ C. Bacardi dark rum
1 pkg. yellow cake mix	¼ lb. butter
1 pkg. instant vanilla pudding	¼ C. water
4 eggs	1 C. granulated sugar
½ C. cold water	½ C. Bacardi dark rum
½ C. vegetable oil	

Preheat oven to 325°. Grease and flour 10" tube pan. Sprinkle pecans over bottom of pan. Mix all cake ingredients together. Pour batter over pecans in pan. Bake one hour. Set on rack to cool. Invert on serving plate. Prick top. Drizzle and brush glaze evenly over top. For glaze, use last four ingredients. Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes stirring constantly. Stir in rum. Optional - decorate with whole cherries and border with sugar frosting or whipped cream. Serve with seedless grapes dusted with powdered sugar.

SUGAR BALLS - Lynnette Kantorski

¼ C. butter	1 Tblsp. water
¼ C. sugar	½ tsp. vanilla
¾ Tblsp. cocoa	2 C. rolled oats

Cream butter, add sugar gradually and cream well. Add cocoa, water, vanilla, and oats. Blend well and chill. Shape into small balls, roll in powder sugar. Store in refrigerator. Makes three dozen sugar balls.

BUTTERSCOTCH BROWNIES - Ellen Schlichting

1 C. margarine	2 C. flour
1 lb. light brown sugar	1 tsp. baking powder
½ C. sugar	¼ tsp. salt
4 eggs, beaten	1 C. chopped nuts
1 tsp. vanilla	

Heat margarine and brown sugar in large saucepan till melted. Remove from heat and stir in sugar, eggs, and vanilla. Sift together flour, baking powder, and salt, and add to above. Blend well. Stir in nuts. Spread into well-greased 10 x 15 jelly roll pan. Bake at 300° for 35 to 40 minutes. Dust with powdered sugar.

HEAVENLY DUMP CAKE - Dee Rouches

1 #2 can cherry pie filling ½ C. chopped pecans
1 #2 can crushed pineapple 2 sticks margarine
1 yellow cake mix

Spread even layer pie filling in 9 x 13 ungreased pan. Spread crushed pineapple on top; layer cake mix on top of that. Then add pecans and margarine in pats on top. Bake for 1 hour at 350°



ANGEL FOOD JELLO CAKE - Mercedes Govert

1 angel food cake 2 C. Cool Whip
1 large pkg. jello

Break angel food cake into bite size pieces. Spread in pan. Follow directions to prepare jello and chill to partially set. Add Cool Whip and whip together with jello. Then pour over cake pieces in pan (9 x 13) and refrigerate until set. Before serving, frost with more Cool Whip.

BLUEBERRY BUCKLE - Doris Coussens

¾ C. sugar	½ tsp. salt
¾ C. soft butter	2 C. drained blueberries
1 egg	½ C. sugar
½ C. milk	½ C. flour
2 C. flour	½ tsp. cinnamon
2 tsp. baking powder	¾ C. soft butter

Mix together first three ingredients. Stir in milk. Sift flour, baking powder, and salt, and stir in. Fold in blueberries. Pour into greased 9" square pan. Top with remaining four ingredients. Bake at 375° for 40-45 minutes.

SLOPPY PINEAPPLE CAKE - Glenda Hale

1 #2 can crushed pineapple	dash of salt
2 eggs	1 C. sugar
2 C. flour	2/3 C. evaporated milk
2 C. sugar	1 stick of oleo
2 tsp. baking soda	1 tsp. vanilla

Mix first six ingredients and place in greased pan. Bake at 350° for 30' to 40 minutes. After cake is done, cover it immediately with sauce: Boil together the last four ingredients for 5 min.

BLUEBERRY COBBLER - Liz Dopke

2 C. fresh blueberries	¾ C. flour
½ C. sugar	¾ C. sugar
1 stick margarine, melted	1 tsp. vanilla
1 egg, beaten	

Cover bottom of 8 x 8 pan with blueberries and sprinkle with sugar. Mix together rest of ingredients and pour over berries. Bake at 400° for 40 - 45 minutes. Serves 9.

APPLE PIE CAKE - Diane Brown

1 C. flour	½ tsp. soda in 2 Tblsp. hot water
1 C. sugar	½ tsp. salt
¾ C. shortening, melted	1 C. raisins
1 egg	3 C. apples
1 tsp. cinnamon	

Mix and bake in a greased pie plate (9") at 350° for 40 - 45 min.

OWASIPPE BLUEBERRY TORTE - Cecile McGinniss

½ C. Melted Margarine	1½ C. Graham Cracker Crumbs
½ C. Granulated Sugar	1 Large package Cream Cheese
½ C. Sugar	2 Eggs
1½ C. Fresh Michigan Blueberries	or 1 can Blueberry Pie mix

Mix and pat into 8x12 pan ½ cup melted margarine, Graham Cracker crumbs and ½ cup granulated sugar. Whip together Cream Cheese, ½ cup sugar and eggs. Spread mixture over crumbs. Bake 20 minutes 350 F. Cool. Spread Blueberries or Blueberry mixture over top and top with whipped cream.

FRUIT COCKTAIL CAKE - Jean Steggall

1 C. flour	1 #2 can fruit cocktail, well drained
1 C. sugar	½ C. brown sugar
1 tsp. soda	½ C. chopped nuts
¼ tsp. salt	
1 egg, beaten	

Sift dry ingredients together. Blend in egg and fruit cocktail. Pour into greased 8" cake pan and cover top with brown sugar and nuts. Bake at 350° for 35 to 40 minutes. Needs no frosting.

RICE CAKES PARISIENNE - Mary Beth Niziol

2/3 C. water	2 tsp. grated onion
¼ tsp. salt	½ C. flour
1 Tblsp. butter	1½ tsp. baking powder
2/3 C. packaged enriched precooked rice	1 tsp. sugar
1 egg, well beaten	¼ tsp. salt
½ C. milk	1/8 tsp. pepper

Bring water, salt, and butter to a boil. Stir in rice. Cover, remove from heat, and let stand 5 minutes. Meanwhile, combine egg, milk, and onion; then mix into rice. Combine remaining ingredients, add to rice mixture, and mix only enough to dampen the flour. Drop by tablespoonfuls onto hot, well-greased griddle; brown lightly on both sides. Serve hot with currant jelly or maple syrup for breakfast and brunch, or as a side dish with meat for dinner. 5-6 servings.

CHIPS OF CHOCOLATE PEANUT BUTTER CAKE - Liz Dopke

2 1/4 C. flour	1/2 tsp. soda
2 C. firmly packed brown sugar	1 tsp. baking powder
1 C. peanut butter	1 C. milk
1/2 C. butter or margarine, softened	1 tsp. vanilla
	3 eggs
	6 oz. pkg. semi-sweet chocolate pieces

In large bowl, combine: flour, brown sugar, peanut butter, and butter. Blend at low speed until crumbly. Reserve 1 cup. Add baking powder, soda, milk, vanilla, and eggs to remaining crumb mixture in mixer bowl. Blend at low speed until moistened. Beat 3 minutes at medium speed, scraping bowl occasionally. Pour batter into prepared pan (generously greased 13 x 9 pan); sprinkle with 1 cup reserved crumbs. Sprinkle chocolate pieces over crumbs. Bake at 350° for 35 - 40 minutes, until done.

BANANA CAKE - Cecile McGinniss

1 C. Margarine	2 C. Sugar
4 Eggs	4 Tbsp. Sour Milk
2 C. Mashed Bananas(6)	3 Tbsp. Lemon Juice
4 C. Flour	3 Tsp. Baking Powder
1/2 Tsp. Salt	1 Tsp. Soda
Chopped Nuts	Raisins
Pineapple	

Cream shortening and sugar. Beat eggs until light and add. Force bananas thru sieve, add milk and lemon juice and combine with first mixture. Add flour, sifted with baking powder, salt, and soda. Add nuts, raisins and pineapple. Pour into tube pan coated with Pan Coat. Bake 1 hour and 15 minutes at 350 F.

SUGAR COOKIES - Mary Beth Nizio

1/2 C. shortening	2 Tblsp. milk
1 tsp. salt	2 C. sifted flour
1 tsp. grated lemon rind	1 tsp. baking powder
1 C. sugar	1/2 tsp. soda
1 egg, unbeaten	nutmeg

Heat oven to 400°. Blend together shortening, salt, lemon rind, and sugar. Beat in egg and milk. Stir in flour, baking powder, and soda. Drop by rounded teaspoonfuls on lightly greased baking sheet. Grease bottom of a glass. Dip glass in sugar and flatten each cooky. Sprinkle cookies with nutmeg. Bake 8-10 minutes, until light golden. Cool on rack. Makes about 3 dozen cookies.

TOFFEE BARS - Mary Beth Nizioł

- | | |
|--------------------------|----------------------------------|
| 1 C. butter or margarine | ¼ tsp. salt |
| 1 C. brown sugar | 6 oz. pkg. of semi-sweet morsels |
| 1 egg | ½ C. chopped nuts, (finely |
| 1 tsp. vanilla | chopped) |
| 2 C. sifted flour | |

Sift the flour once, measure, and resift with the salt. Cream the shortening. Add sugar gradually and cream the mixture until light and fluffy. Add the egg and vanilla and beat well. Add dry ingredients and stir to a smooth dough. Spread ¼" thick in a shallow pan (10"x15"). Bake in 350° oven for about 18 minutes, or until done. Melt the chocolate over hot water. Spread over surface of the cookies while warm. Sprinkle at once with nuts and cut into bars.

SALAD DRESSING SPICE CAKE - Diane Bevans

- | | |
|---------------------|-----------------|
| 2 C. flour | ½ tsp. cloves |
| 1 C. sugar | ½ tsp. nutmeg |
| ¼ C. salad dressing | 1 tsp. cinnamon |
| 1 C. water | 1 tsp. vanilla |
| 1 tsp. baking soda | |

Mix dry ingredients together; add liquid ingredients. Put in ungreased oblong pan. Bake at 375° for 45 minutes. Use Fluffy Frosting.

CRANBERRY-GRAPE DEEP DISH PIE - Shirley Kendall

- | | |
|------------------------------------|----------------------------|
| 2 lb. cranberries, fresh or frozen | 2 oz. butter or margarine |
| 2½ lb. concord grape preserves | ½ lb. flour, all purpose |
| 3 oz. cornstarch | ½ Tbsp. salt |
| ½ Tbsp. cinnamon | 5 oz. vegetable shortening |
| 1 Tbsp. nutmeg | ½ C. water (approx.) |
| ½ C. water | sugar as needed |

Combine cranberries, preserves, cornstarch, spices and first amount of water; stir until well mixed. Pour mixture into a baking pan. Cut butter into thin slices; distribute pieces over top of filling. Mix flour and salt. Cut in shortening until particles resemble coarse meal. Sprinkle in a small amount of the remaining water at a time, mixing just until mix is evenly dampened. Gather pastry into a ball; roll out in rectangle shape to fit top of pan. Cover filling with pastry; trim excess dough. Brush top lightly with water; sprinkle with sugar. Bake in a 425° oven 45 to 50 minutes or until pastry is browned. Serve warm or at room temperature, topped with vanilla ice cream or whipped topping.

PEARS WITH SHERRY PUDDING - Mrs. James Keating, Jr.

2 lbs. Partlett pear halves	slivered maraschino cherries
6 oz. softened cream cheese	for garnish
3 Tblsp. confectioners sugar	3 1/8 oz. pkg. regular vanil-
2 Tblsp. chopped pecans	la pudding & pie filling
2 Tblsp. chopped maraschino	1 1/2 C. milk
cherries	1/4 C. sherry
1/4 tsp. almond extract	

Drain pears well, reserving 1 cup syrup. Blend cream cheese with sugar, pecans, cherries, and almond extract. Spread mixture over cut sides of 6 pear halves, carefully covering entire surface. Top each with another pear half, pressing gently. Set in stemmed goblets or dessert dishes. Garnish with cherry pieces to resemble stems. In saucepan, combine pudding mix with milk and reserved pear syrup. Cook and stir over medium heat until mixture boils. Remove from heat; stir in sherry. Cool slightly. Pour around pears. Chill until served.

PECAN - CARMEL CREAM SQUARES - Mrs. Boh Zande

16 vanilla caramels (1/2 C.)	1 C. whipping cream
24 large marshmallows (4 C.)	1 C. graham cracker crumbs
1/2 C. milk	4 Tblsp. butter or margarine,
1 C. toasted pecans	melted

Put caramels, marshmallows, and milk in top of double boiler. Place over, but not touching, boiling water. Cook, stirring occasionally, till mixture is melted and smooth, about 25 minutes. Remove from heat; cool. Stir in pecans. Whip cream; fold into caramel mixture. Combine crackers crumbs and butter or margarine. Reserve 1/4 cup crumb mixture; press remainder into bottom of 10 x 6 x 2 inch dish. Turn caramel mixture into dish; sprinkle with reserved crumbs. Chill several hours or overnight. Cut into squares. Makes 6 to 8 servings.

CINNAMON COFFEE CAKE - Maxine King

1/2 C. sugar	1 egg
1/2 C. shortening	2 tsp. baking powder
1/2 C. milk	1/2 tsp. salt
1 1/2 C. flour	1 1/2 tsp. cinnamon
1/2 C. brown sugar	

Mix sugar, shortening, and egg. Sift together, then stir in flour, baking powder, and salt. Spread in greased and floured, square pan 9" x 9" x 1 1/2". Sprinkle with mixture of brown sugar and cinnamon. Bake 25 to 35 minutes at 375°. Serve warm.

CHOCOLATE POTATO CAKE FROM DIGGER DANS

2 C. Sugar	1 C. Butter
4 Eggs, separated	1 C. Chocolate powder
1 C. Mashed Potato	1 C. Chopped almonds
1 1/4 C. Flour	1 Tsp. Cinnamon
2 Tsp. Baking Powder	1/2 Tsp. Salt
1/2 C. Milk	1/8 Tsp. Salt
Light Chocolate Frosting	Chocolate Sprinkles

Cream sugar and butter. Beat in egg yolks one at a time. Add chocolate, potato and chopped nuts. Sift together flour, cinnamon, baking powder and 1/2 tsp. salt. Add to batter alternately with milk. Beat egg whites with 1/8 tsp. salt until stiff, but not dry. Fold into batter. Bake in a greased 9 inch tube pan or in 13x9x2 at 350 F for 50 to 60 minutes, or until tester comes out clean.

APPLE CAKE - Maxine King

1 can Comstock Apples	1/2 C. oil
2 eggs	1 C. chopped nuts
2 C. sugar	2 C. flour
2 tsp. cinnamon	2 tsp. baking soda
2 tsp. vanilla	1/2 tsp. salt

Cut apples in small pieces, break eggs over apples and mix well with spoon. Add sugar, cinnamon, vanilla, oil, and nuts; mix well. Then add flour, baking soda, salt. Mix well. Bake at 350° for 45-48 minutes. Use flat, oblong pan. After baking, top cake with either powdered sugar or Dream Whip.

CHOCOLATE CHIP SQUARES - Shirley Gilbert

2 1/2 C. flour	1 C. brown sugar, packed
1 tsp. baking soda	2 eggs
1 tsp. salt	1 tsp. vanilla
1 C. soft butter or margarine	12 oz. pkg. chocolate chips
1 C. sugar	

Combine all ingredients except chocolate chips in a large bowl. Mix with your hands until blended. Add chocolate chips, blend, spread in greased 9 x 13 pan. Bake at 350° for 40 minutes, until nicely browned. Cut in squares when cool.

GRASSHOPPER PIE - Betty Mosley

18 Oreo cookies, coarsely crushed	$\frac{1}{2}$ C. milk
$\frac{1}{2}$ C. melted butter	1 oz. green Creme de Menthe
20 large marshmallows	1 oz. white Creme de Cocoa
	$\frac{1}{2}$ pint <u>whipped</u> cream

Combine cookies and butter. Pat into a 9" pie shell. Save $\frac{1}{4}$ cup of crumbs for topping. Melt marshmallows and milk in a double boiler. Cool. Add Creme de Menthe and Creme de Cocoa to marshmallow mixture. Gently fold in whipped cream. Put into pie shell. Top with crumbs. Refrigerate for 3 - 5 hours.

ICE CREAM KOLACHY'S - Ruth Behnke

4 C. of flour	pastry filling
1 lb. butter	powdered sugar
1 pt. vanilla ice cream	

Blend ice cream and butter (looks lumpy). Add flour gradually until blended. (Mixture can be kept in refrigerator several hours or overnight.) Dust hands with flour and roll dough into marble size pieces. It can be rolled and cut into desired size instead. Flatten with a floured glass or press with fingers. (about $\frac{1}{8}$ " thick) Place any desired pastry filling on each. Bake at 350° for 15 to 20 minutes, until underside is light brown. When cool, sprinkle lightly with powdered sugar, if desired.

LEMON BLUEBERRY MOLD - Lil Robinson

1 pkg. lemon Jello	3 tsp. powdered sugar
2 $\frac{1}{2}$ C. boiling water	1 tsp. vanilla
8 oz. cream cheese	2 pkg. black raspberry Jello
$\frac{1}{2}$ C. sour cream	1 can blueberries

Mix cheese, sour cream, vanilla, sugar, until smooth. Dissolve Jello in 1 C. water. Mix together. Pour into greased ring mold. Chill several hours. Dissolve black raspberry Jello in boiling water. Drain blueberries. Add water to juice to make $1\frac{1}{2}$ C. Mix with Jello. Add blueberries. Cool slightly. Add to mold. Chill until firm.

MELLOW CAKE - Mrs. Kantorski

½ C. shortening	2 C. flour
1 C. sugar	¾ C. milk
¼ tsp. salt	1 tsp. vanilla
2 eggs	2 tsp. baking powder

Blend shortening, sugar, and eggs. Stir in combined dry ingredients alternately with vanilla and milk. Pour into two 8 inch cake pans and bake for 25 to 30 minutes at 350°.

CHEERY FROSTING - Mrs. Kantorski

¾ C. butter or margarine	¾ C. confectioner's sugar
¾ C. finely chopped maraschino cherries	¾ C. cherry juice
	1 egg

Blend the butter, cherries, and egg with 1½ C. of sugar and enough of the cherry juice to obtain best consistency for icing the cake.

BLUEBERRY NUT BREAD - Liz Dopke

3½ C. sifted flour	1 C. orange juice
1½ C. sugar	2 Tblsp. orange rind
4 Tblsp. butter	1 tsp. salt
1 tsp. baking soda	2 C. blueberries
1 tsp. baking powder	¾ C. chopped nuts
3 eggs, beaten	½ C. flour, sifted

Mix dry ingredients together. To the juice and rind, add butter; plus ½ C. boiling water. When butter is melted, cool and add beaten eggs, then add to dry ingredients. Mix blueberries and nuts with ½ C. flour and add to above. If frozen berries are used they may be added frozen. Mix gently. Pour into 2 buttered loaf pans and bake at 350° for 1 hour or till done. (I made one loaf (10½ x 4½) and poured rest of batter in 8 x 8 cake pan and topped with streusel. Makes delicious coffee cake.)

ANGEL FOOD CAKE DESSERT - Janet Campbell

1 angel food cake	1 can (1 lb. size) pie filling -
1 container Cool Whip	any flavor

Break cake into chunks and place in 9" x 13" pan. Spread pie filling on top of cake. Spoon whipped topping on top of filling. Refrigerate 2 or 3 hours. Cut into squares. Serves 12-15.

BLUEBERRY CHEESECAKE - Liz Dopke

1½ C. graham cracker crumbs	2 eggs, beaten
½ C. melted butter or marg.	1 pkg. Junket pudding
½ C. sugar	2½ - 3 C. blueberries
8 oz. cream cheese	2 pkgs. Dream Whip or Lucky Whip
½ C. sugar	

Mix graham crackers, butter, and sugar thoroughly, and spread evenly in a 9 x 12 pan. Cream together the cream cheese, sugar, and eggs. Spread mixture over graham cracker crust and bake for 30 minutes in a 350° oven. Cool. Prepare pudding as per directions for pie filling. Add blueberries. Spread mixture over cream cheese layer. Top with Dream Whip. Cover and let stand overnight. (To substitute for blueberries and pudding, use 1 can blueberry pie filling and 1 can blueberries, drained.)

LEMON LUSH - Betty Mosley

1 C. flour	1 C. Cool Whip
1 stick oleo	1 C. powdered sugar
1 pkg. pecans	2 pkgs. instant lemon pudding
8 oz. cream cheese	3 C. milk - <u>Cold</u>

Cut oleo into flour until crumbly. Add pecans. Put in 9 x 13 pan. Bake 10 minutes at 350° (or until brown). Mix cream cheese, Cool Whip, and powdered sugar, and spread onto cool crust. Mix pudding and milk until thickened. Pour over filling in crust. Top with Cool Whip. Refrigerate.

FLUFFY FROSTING - Diane Bevans

1 C. milk	5 Tblsp. shortening
3 Tblsp. corn starch	¼ lb. butter or oleo
1 C. sugar	1 tsp. vanilla

Cook milk and corn starch over low heat until thick. Remove from heat and cool. Cream sugar and shortening until smooth with electric beater. Cream butter or margarine into sugar mixture. Beat until white. Add vanilla and cooked mixture. Beat until spreading consistency.

JELLO CAKE - Glenda Hale

1 box banana cake mix	1 small box of pudding (vanilla or banana)
1 small box of Jello (cherry or strawberry)	1 box Dream Whip

Bake cake and cool. Punch holes with fork. Mix jello and use only ½ cup cold water and all hot water. Pour over cake and chill about 1 hour. Make pudding and pour over cake. Chill. Top with either Dream Whip or Cool Whip.

CHOCOLATE ECLAIR CAKE - Syl Dorneker

whole graham crackers	2 pkg. liquid unsweetened chocolate or 2 squares, melted
2 pkg. French Vanilla instant pudding	2 Tblsp. light Karo syrup (white)
3 C. milk	1½ C. of confectioners sugar
1 large carton of Cool Whip	1 tsp. vanilla
2 Tblsp. soft butter or margarine	3 Tblsp. milk

Grease 9x13 pan in butter or margarine. Line bottom with whole graham crackers. Mix together pudding and milk. Whip according to directions. Add and fold together pudding and Cool Whip (you can also use 2 pkg. of Dream Whip, milk, and vanilla according to directions). Pour ½ of filling over graham crackers, put another layer of graham crackers, pour the rest of the filling, another layer of crackers. Frost by combining: chocolate, Karo syrup, confectioners sugar, milk, and vanilla. Mix the above together and frost. Chill cake in refrigerator until served.

CRUMBLY CHERRY SQUARES - Cecile McGinniss

1 # 2 can red sour cherries	1½ C Flour
⅔ C. Margarine or butter	½ Tsp. Salt
½ C Sugar	

Drain Cherries, reserve juice, sift dry ingredients, cut in butter to a crumbly consistency. Spread ½ of the crumb mixture on bottom of an 8" square pan - coated with pan coat- Press down firmly - add cherries. Top with remaining mixture- press down firmly. Bake at 375 F 45 minutes.

CHERRY SAUCE FOR CRUMBLY CHERRY SQUARES

1½ Tbsp. Cornstarch	¼ C. Cold Water
½ Tsp. Salt	1 C. Cherry juice
½ C. Sugar	1 Tbsp. Lemon Juice
1 Tbsp. Butter	

Combine cornstarch, salt, sugar. Stir in water and cherry juice. Cook, stirring constantly until mixture thickens. Reduce heat cook ten minutes. Add lemon juice and butter. Serve warm over Cherry Squares.

GLAZE - Mary Beth Niziol

3 eggs, separated	½ tsp. vanilla
½ C. sugar	1 pkg. lady fingers
½ pt. whipping cream	semisweet chocolate, shaved
2 Tbsp. rum (not extract)	slivered almonds

Beat yolks, adding sugar gradually. Lightly beat whites stiff and fold into yolks. Beat whipping cream stiff and fold into whites and yolks. Blend in rum and vanilla. Line 8x8 pan with split lady fingers. Pour mixture over lady fingers. Shave chocolate and almonds over mixture. Freeze at least 4 hours. Take out 15 minutes before serving.

PUMPKIN-RAISIN-NUT CAKE - Gerri Moscinski

30 oz. pumpkin pie mix	1 egg, beaten
17 oz. nut bread mix	1 C. golden or dark raisins

Combine pumpkin pie mix, nut bread mix, egg and raisins thoroughly, stirring until just moistened. Spoon into lightly greased 8 x 12 baking pan (or two bread pans) filling about 2/3 full. Bake at 400°, 30-40 minutes or until golden brown. After cooling, ice with vanilla or banana icing.

BOHEMIAN CHOCOLATE COOKIES - Ann Miller

1 Cup margarine
1½ Cup powdered sugar
6 oz. Milk chocolate (shredded or grated)
Dash of salt
1 tsp. vanilla
1 Cup chopped nuts
1½ Cup sifted flour

Cream margarine, add sugar and cream until fluffy. Add remaining ingredients. Mix well. Drop by tsp. on cookie sheet and bake at 325 degrees for about 20 minutes.

SUGAR COOKIES - Ann Miller

2 Cups sugar	½ tsp. almond extract
1 Cup margarine	5 Cups flour
2 eggs	½ tsp. salt
1 Cup Mazola Oil	2 tsp. cream of tartar
2 tsp. vanilla	

Cream together sugar and butter (margarine) Add eggs, mix in oil, vanilla and almond extract. Blend together flour, salt and cream of tartar and add to mixture and mix well. Shape dough into ball, roll in granulated sugar and flatten with a glass. Bake at 350 degrees for 10-15 minutes until golden brown. I ice mine with pink icing (water, vanilla, confectioners sugar). It's shiny.



DOUBLE DELIGHT FUDGE - Penny Smith

Combine 2½ Cups sugar
1 Cup evaporated milk
½ Cup butter
½ tsp. salt in saucepan

Bring to full rolling boil, over moderate heat, stirring constantly. Boil six minutes over moderate heat stirring occasionally. Remove from heat. Stir in 1½ Cup miniature marshmallows, ¾ Cup chopped nuts, 1 tsp. vanilla and stir until marshmallows melt & mixture is well blended.

To 2 Cups hot mixture add 1 pkg. 1 Cup semi-sweet chocolate chips. Stir until melted and mixed. Pour into greased sq. 8" pan.

To remaining hot mixture add 1 pkg. milk chocolate chips. Stir until melted and mixed. Pour over first layer. Chill until firm, about 4 hours. Makes about 2-¾ lbs.



BANANA SPLIT CAKE - Judy Radavich

BOTTOM LAYER

1 stick Oleo (melted)
2 Cups Graham Cracker crumbs

Mix and pat into 13 x 9 x 2 pan

TOP LAYER

2 eggs
2 sticks Oleo (room temperature)
2 Cups powdered sugar

Beat this no less than 15 minutes. Spread over Graham Cracker crumbs. Slice 4 or 5 bananas on top, and cover this with large size can crushed pineapple (drained well) and/or strawberries (sliced, fresh or frozen). Cover with large size of Cool Whip, sprinkle top with ½ Cup finely chopped pecans. You can also put finely chopped cherries and chocolate shavings on top.

CHOP SUEY CAKE - Judy Radavich

2 Cups sugar
2 Cups flour
2 eggs
2 tsp. baking soda
1 Cup walnuts
1 large can crushed pineapple

Mix all ingredients by hand, and bake in a greased pan at 350 degrees for 35-40 minutes.

ICING

1 8 oz. pkg. cream cheese
1 stick butter
2 Cups powdered sugar
1 tsp. vanilla
2 Tbsp. milk

Mix all ingredients together with beater and frost cake while hot and refrigerate.

TOFFEE BARS - Terri Horvath

Preheat oven to 350 degrees

1 Cup margarine
1 Cup brown sugar
1 tsp. vanilla
2 Cups flour

Blend margarine, brown sugar and vanilla well. Add flour gradually. Spread on ungreased cookie sheet. Bake for 25 minutes in 350 degree oven. Cut into squares while warm. When completely cooled, top with chocolate frosting.



HELLO DOLLIES - Terri Horvath

325 degree oven 25-30 minutes

- $\frac{1}{2}$ Cup melted margarine
- $\frac{1}{2}$ Cup graham cracker crumbs
- $1\frac{1}{2}$ Cups chopped walnuts
- 1-6 oz. pkg. semi-sweet chocolate chips
- 1 Cup coconut
- 1 can Eagle Brand Condensed Milk (not evaporated)

Bake at 325 for 25-30 minutes until lightly browned. Cut in squares or rectangles while warm.

CATHY'S MANDARIN CAKE - Marion Sanders

- 2 Cups sugar
- 2 eggs
- 2 Cups flour
- 2 tsp. soda
- $\frac{1}{2}$ tsp. salt
- 2-11 oz. cans Mandarin orange slices, drained

Mix in order listed. Pour into 9 x 13 pan which has been greased and floured. Bake at 350 degrees for 30-35 minutes.

SAUCE

- $\frac{3}{4}$ Cup brown sugar
- 3 Tbsp. milk
- 2 Tbsp. butter

Bring to boil. Pour over cake. Serve warm or cool with whipped cream. (For thicker cake, make recipe and one half) sauce too.

CHAMPAGNE STRAWBERRIES - Donna Black

- 1 pint sliced strawberries
- 2 to 3 Tbsp. sugar
- $\frac{1}{2}$ Cup dry white wine
- 1 small bottle champagne ($\frac{1}{2}$ of a fifth)

Combine strawberries and sugar in bowl. Stir in white wine. Chill several hours. Spoon sauce and strawberries into 4-6 oz. goblets. Pour champagne over each.

BLUEBERRY COFFEE CAKE - Donna Black

2 Cups fresh blueberries	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ stick of butter	$\frac{1}{2}$ Cup milk
$\frac{3}{4}$ cups flour	1 egg
2 tsp baking powder	

Sift flour, baking powder and salt. Cream butter and sugar. Add egg. Add flour mixture and milk alternately. Fold in blueberries. Spread in greased and floured spring pan or angel food pan. Spread topping and bake in 375 degree oven for 45 to 50 minutes.

TOPPING:

$\frac{1}{2}$ Cup light brown sugar	1 tsp. cinnamon
3 Tbsp. flour	$\frac{1}{2}$ Cup nuts
3 Tbsp. butter	

Mix sugar, flour and cinnamon. Cut in butter with fork until it reaches the desired consistency. Add nuts. Spread over batter.

LOW CALORIES BAKED APPLES — Joann Ginley

4 Med. Baking Apples
 $\frac{1}{4}$ C. Dietetic carbonated beverage

Wash and core apples. To keep skins from bursting, pierce with fork all around or pare $\frac{1}{3}$ of the way down. Arrange in baking dish, pour beverage over them and sprinkle with cinamon and / or a pinch of cloves. Bake uncovered at 400 o for 45 to 60 minutes or until tender.



PUMPKIN ICE CREAM PIE - Jean Jacobs

Pie Crust	1½ Graham crackers crumbled
¼ C. Sugar	1/8 tsp. Salt
¼ tsp. Nutmeg	½ C. Melted butter

Mix above ingredients together, pour into a 9 inch pie pan and chill.

Filling	1 Qt. Vanilla ice cream (softened)
1 C. Canned pumpkin	½ C. Brown Sugar
2 tsp. Cinnamon	¼ tsp. Nutmeg
¼ tsp. Salt	

Mix together, pour into crust and freeze

IRISH SODA BREAD —Marge Jones

1 C. Sugar	1 tsp. Cream of Tartar
1 Stk. Butter or Oleo	¼ tsp. Salt
2 Eggs	1 tsp. Baking Soda
3 C. Flour	2 C. Buttermilk
1 C. Raisins	

Pour buttermilk in glass bowl and add baking soda. Soak raisins in warm water. Cream butter and sugar in separate bowl and add eggs. Sift together flour, salt and cream of tartar. Add dry ingredients to sugar and egg mixture. Add buttermilk. Drain raisins, dry and flour lightly. Stir into batter. Bake in greased and floured tube pan at 350 o for 1 hour and 15 minutes.

ZUCCHINI BREAD —Judy Stailey

3 Eggs	1 C. vegetable oil
1 ½ C. Sugar	2 Tbsp. Vanilla
3 medium size Zucchini, grated & drained	2 C. all purpose flour
¼ tsp. baking powder	2 tsp. baking soda
3 tsp. ground cinnamon	1 tsp. salt
1 C. Raisins	1 C. chopped walnuts

Beat eggs lightly in a large bowl. Stir in oil, sugar, zucchini and vanilla.

Sift flour, baking powder, baking soda, cinnamon, salt onto wax paper. Stir into egg mixture until well blended; stir in raisins and nuts. Spoon batter onto two well greased and floured 8x5x3 inch loaf pans.

Bake in a moderate oven 375 o for 1 hour or until centers spring back when lightly pressed with fingertip. Cool in pans or wire rack 10 minutes. Remove from pans and cool completely.

SOUR CREAM COFFEE CAKE - Donna Black

1/3 Cup sugar	2 Cups sifted flour
1/2 Cup chopped walnuts	1 tsp. baking powder
2 tsp. ground cinnamon	1/2 tsp. salt
1/2 Cup butter	1 tsp. baking soda
1 Cup sugar	1 Cup sour cream
2 eggs	1 medium apple
1 tsp. vanilla	

In small bowl mix sugar, nuts, cinnamon. Grease 9" tube pan. At high speed beat butter creamy, then add 1 Cup sugar. Beat until light and fluffy. Add eggs one at a time and beat. Add vanilla and beat. Sift flour with baking powder, soda and salt. At low speed beat this into batter alternately with sour cream. Spread half of batter in pan. Top with pared apples and half of cinnamon mixture. Add the rest of the batter and top with the remaining cinnamon mixture. Bake at 375 degree for 40 minutes. Let stand 30 minutes to cool. Loosen sides. Remove by lifting tube.

JELLO CAKE - Diane Bevans

1 pkg. Banana or Yellow Cake Mix
1 large box cherry Jello
(omit 1 cup water when making)
2 large boxes vanilla pudding
1 large Cool Whip

One regular cake mix, not jiffy. Make as directed on box. After the cake cools, punch holes with fork. Pour Jello over holes and let jell. Then pour cooked pudding over cake, let set. Spread Cool Whip over it. Keep refrigerated.

PINEAPPLE MUFFINS - Terri Horvath

1 Cup flour	1/3 Cups brown sugar
1/2 tsp. baking powder	1 egg
3/4 tsp. salt	1/3 Cups salad oil
1/2 tsp. cinnamon	1 Cup undrained crushed pineapple
3/4 Cups Instant Ralston	

Bake at 400 degrees for 20-25 minutes in greased muffin tins.

CYDER SHRUB - Mrs. James Keating, Jr.

½ C. ripe apples, diced small	¼ pt. orange or lemon sherbet
juice of 1 lemon	8 sprigs fresh mint
1 qt. sweet apple cider	

Marinate apple in lemon juice to prevent discoloration 15 minutes. Drain apples well and divide into eight 6 oz. fruit cocktail glasses. Pour 4 oz. cider into each glass. Place a scoop of sherbet on top. Garnish with a sprig of mint and serve immediately.

CHOCOLATE LAYERED COOKIES - Mrs. Bob Zande

½ C. butter	½ C. butter
¼ C. sugar	2 C. sifted powdered sugar
¼ C. cocoa	½ Tblsp. milk
1 tsp. vanilla	½ tsp. vanilla
1 egg, slightly beaten	2 squares chocolate
¾ oz. flaked coconut	3 Tblsp. butter
2 C. vanilla wafer crumbs	pecan halves or chopped nuts

Place first four ingredients in top of double boiler and cook until blended. Add beaten egg and cook for 5 minutes. Add coconut and vanilla wafers. Mix, and press into 9" square pan.

Creamy filling: Cream butter and add powdered sugar and milk. Cream till fluffy and add vanilla. Pour over crumb mixture and chill 10 minutes.

Frosting: Blend chocolate and butter over heat till melted and pour over cookies. Cut in squares and center each square with pecan half or sprinkle with chopped nuts.

CINNAMON COFFEE CAKE - Lynette Kantorski

¾ C. sugar	2 tsp. baking powder
¾ C. soft shortening	½ tsp. salt
1 egg	½ C. brown sugar
¾ C. milk	1½ tsp. cinnamon
1½ C. flour	

Mix together sugar, shortening, and egg. Stir in milk. Sift and stir in flour, baking powder, and salt. Spread in greased, floured square pan, 9 x 9 x 1½ inch. Sprinkle with mixture of brown sugar and cinnamon. Bake 25 to 35 minutes at 375° or until toothpick thrust into center comes out clean. Serve warm!

SANGRIA - Mary Beth Niziol

1 lime	3 bananas, sliced
1 orange	1 fifth hearty red wine
1/2 C. brandy	7 oz. club soda or carbonated water
2 Tblsp. sugar	1 lime, sliced

Squeeze lime and orange and pour juices into pitcher 1/2 full of ice cubes. Pour in brandy and sugar. Drop in banana slices and press them lightly against sides of pitcher. Pour wine and then soda into pitcher. Stir well. Pour into glasses and serve. Garnish with lime slices. Makes 1 pitcher for 6.

COCOA MIX - Jean Steggall

8 qt. box dry milk	1 C. powdered sugar
7 oz. jar Fream	2 lbs. can Quick

Mix ingredients together. Store in a large container. Use 1/3 cup of cocoa mix in a mug. Fill rest of mug with hot water.

RHINE WINE PUNCH - Liz Dopke

1 quart Rhine wine	1 6 oz. can frozen lemonade
24 oz. soda water	1 6 oz. can frozen orange juice
1 44 oz. can Fruit Punch	

Pour together into punch bowl. Serves 12 - 18.

FIVE MINUTE CARNATION FUDGE - Doris Coussens

2 C. granulated sugar	1½ C. quartered marshmallows
2/3 C. Carnation	1 tsp. vanilla
1½ C. chocolate bits	½ C. nut meats

Bring sugar and Carnation to a boil stirring constantly. Boil 5 minutes. Add chocolate, marshmallows, vanilla, and nut meats. Remove from fire. Stir until chocolate and marshmallows are melted. Pour into greased 8" square pan.

SCOUTER'S HOT CHOCOLATE - Mrs. William Smith

20 qt. box of dry milk	1 C. of powdered sugar
2 lb. box of chocolate mix	1 C. of dry cream mix

Mix all ingredients. Store in covered coffee cans. Use ½ C. of mix in 8 oz. cup. Add hot water (or fill any container ½ full and add hot water).

NO SUGAR FUDGE - Doris Castillo

1½ C. chocolate bits	½ C. sour cream
1 C. butterscotch bits	½ C. chopped pecans
Speck of salt	

Melt chocolate and butterscotch bits in a double boiler over hot water. Add salt and sour cream, blending until smooth. Stir in pecans. Spoon into a buttered 7 x 7 square pan. Place in refrigerator to set overnight.

